



CRÊPES SUZETTE

You can easily cut the orange butter and assembly portion of this recipe in half to make for a smaller group, but if you're going to make crêpes, you might as well make the full batch...they freeze very well.

Serves 6 to 8

Crêpe recipe makes 8-10 large or 16-20 small crêpes

INGREDIENTS

Crêpes:

1 cup (150 g) all-purpose flour
1 Tbsp granulated sugar
1 cup (250 mL) 2% milk

2 large eggs
3 Tbsp (45 mL) vegetable oil
1/2 cup (125 mL) club soda or beer

Orange Butter:

1 navel orange, zested
1/4 cup (50 g) granulated sugar

3/4 cup (175 g) unsalted butter
Juice of 1 orange

Assembly:

2 Tbsp (25 g) granulated sugar
1/4 cup (60 mL) cognac or brandy

1/4 cup (60 mL) orange liqueur

1. For the crêpes, whisk the flour and sugar in a bowl and whisk in the milk, eggs and oil. Chill this for an hour before making the crêpes. Right before making the crêpes, whisk in the club soda or beer (the batter will be thin).

2. Heat a crêpe pan or non-stick skillet on medium heat and grease lightly. Ladle a little batter onto the centre of the pan and lift it to swirl it so that the batter covers the pan in an even layer in a circle. Return the pan to the heat and cook it until the top surface of the batter appears dry (matte). You may find that you have to fiddle with the temperature and the amount of batter to find "just right". Gently lift and flip the crêpe over, cooking it just 30 seconds. Remove this to a parchment-lined baking tray and continue with the remaining batter, greasing the pan lightly after each crêpe. After the crêpes have cooled, they can be stacked on top of each other and wrapped in plastic wrap. If using the crêpes on the same day, leave them at room temperature. If you are making them ahead, freeze them and thaw on the counter when needed.



3. For orange butter, pulse orange zest and sugar in a food processor, to extract the zest oils. Add the butter and orange juice and blend until smooth. Transfer to a bowl or shape into a log and chill until firm.

4. For the assembly, arrange a platter with crêpes, a small bowl with the sugar, the orange butter and the cognac and orange liqueur already measured. Have a spatula, a carving fork and a ladle at hand. It's performance time!

5. Place a large sauté pan over medium heat and melt the orange butter – let it bubble for up to 5 minutes – it will thicken and become syrupy. Reduce the heat to low and lay in a crêpe, flipping it over to coat both sides. Fold the crêpe into quarters (a carving fork works best) and move to the side. Repeat with remaining crêpes.

Sprinkle sugar over completed crêpes. Pour cognac into the ladle and pour it over the crêpes and do the same quickly with the orange liqueur. Carefully tilt the pan toward the flame (if you wish) to ignite – take care to keep back as the flames can come up quickly. With the ladle, spoon the flaming sauce over the crêpes until the flames subside, about a minute. Serve the crêpes, 2 per person and spoon sauce over.

Suggested Wine Pairing: VQA Icewine

The Hare Wine Co. 2017 Frontier Vidal Icewine

Pillitteri Estates Winery 2017 Riesling Icewine

Peninsula Ridge Estates Winery 2019 Cabernet Franc Icewine