

# Jason Pettit – Capital Radio Recipe



## **Crepe Suzette – the classic / retro French dessert!**

The French love their pancakes and this recipe pays absolute homage to a national treasure. Crepes are basically, a folded pancake which is often filled, especially if bought from one of the many street vendors.

Crepe Suzette however is mostly served in restaurants and is usually prepared at the table side by skilled waiting staff – often theatrically flambéed (flamed).

### **Ingredients – makes approx. 16 pancakes**

1 cup	all-purpose flour
½ cup	milk
½ cup	water
2 lg	eggs
2 Tbsp	butter (melted)
	pinch of salt

#### **orange butter sauce**

200 ml	orange juice (2-3 oranges juiced and zested)
1 Tbsp	lemon juice (plus zest)
2 Tbsp	brown sugar
50 gm	butter

1 tub	vanilla ice cream
-------	-------------------

# Jason Pettit – Capital Radio Recipe

## **Method**

Sieve the flour and salt together over a large bowl then make a well in the centre of the flour.

Break the eggs into the well ensuring there are no pieces of shell.

Begin whisking the eggs and flour together until a thick paste begins to form. Add the milk slowly whilst whisking (scrape down the sides to ensure there are no lumps of flour).

Whisk in the water until a smooth batter the consistency of thin pouring cream is achieved.

Add half the melted butter and whisk.

Allow the batter to rest for half an hour in the refrigerator.

Pre heat a large skillet / non-stick pan over a med heat.

Lightly coat the pan with some of melted butter, then add approx. 3 Tbsp of batter and swirl it around until the base is evenly coated in a thin layer. Cook for approx. 1 minute until slightly moist on top and the base is golden.

Turn or flip the pancake and cook for a further 30 seconds then place flat onto a plate. Repeat until all pancakes are made and keep warm.

In the same pan, place all sauce ingredients and heat gently – stir to dissolve the sugar and incorporate the butter.

Fold each pancake into quarters and then add to the sauce.

Allow to heat for several minutes and then divide between service plates, pour over some of the sauce and add a scoop of vanilla ice cream.

Serve immediately.

Notes from the chef:

*Sieving the flour and salt not only removes any lumps but also adds air resulting in a lighter batter.*

*The eggs can be cracked into a separate bowl to ensure no pieces of shell break off into the batter.*

*Check / test the first pancake to ensure you have the right temperature setting and are adding the correct amount of batter to the pan. If the pan is too hot the batter will not cook through properly. Too much batter will result in a heavy and stodgy, undercooked pancake. The finished pancakes should be wafer thin and almost see through.*

*The pancakes will absorb some of the orange butter sauce as they heat.*

# Jason Pettit – Capital Radio Recipe

Tbsp - tablespoon

Tsp - teaspoon