

heute gibt es...

Crêpes Suzette



Ingredients: (For 4 servings)

- 25g 1TL 60g Butter
- 125g Mehl
- 250ml Milch
- 2 eggs
- 1 tbsp vanilla sugar
- 1 pinch salt
- 75g sugar
- Zest of 1 untreated orange
- Juice of 2 oranges
- Juice of 1 lemon
- 60ml Orangenlikör
- sliced almonds and orange zest to decorate

Preparation:

1. Melt 25g butter in a pan and set aside.
2. Flour, milk, eggs, vanilla sugar, salt and a pinch of sugar mix to a smooth dough.
3. Then stir in the melted butter and allow the dough to swell about 30 minutes.
4. Heat 1 teaspoon butter in a nonstick pan and then pour in the dough portions and bake until golden brown on thin crepes from both sides.
5. In another pan heat the 60g butter, melt the 75g of sugar in it while stirring and then the orange zest, and the orange and lemon juice Stir and boil the whole thing down to a syrup.
6. Now the crepes folded twice each, turn in the pan with the syrup and transfer to plates.
7. The slightly heated orange liqueur Pour the crepes and ignite. Once the flame is extinguished, distribute the remaining syrup on the pancakes and decorate it with almonds and orange.



