

Suzette pancake

Recipe for 4 pers

Description

A recipe often put forward at the start of the "Candlemas" year, but sure to delight everyone all year round.

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/4622/pancake>

Note

Caution: when flambéing, make sure you're not under a hood that's in operation, as there's a risk of fire.

Ingredients

Suzette sauce

- 50 Gr Butter
- 50 Gr Sugar
- 125 Ml Orange juice
- 35 Ml Lemon juice
- 3 Oz Grand marnier
- 0.50 Unit(s) Orange zest(s)

Preparation

- Preparation time **90 mins**
- Resting time **60 mins**

Suzette sauce

In a frying pan, brown a little butter with the sugar until you obtain a golden caramel.

Deglaze with Grand Marnier and flambé with alcohol.

Add the orange juice and lemon juice, and leave to simmer for a good minute.

Drizzle over your crêpes

Bon appétit!