

## Crêpes Suzette Recipe

**Makes 20 9-inch (23cm) Diameter Crêpes ≈ 6 Servings.**

Crêpes Suzette, another classic French crêpe with orange and lemon zests, beurre suzette and Grand Marnier.

Crêpes are usually of two types: sweet crêpes made with wheat flour and slightly sweetened; and savory galettes (crêpes salées) made with buckwheat flour and unsweetened. Batter made from buckwheat flour is gluten-free, which makes it possible for folks who have a gluten intolerance. Crêpes can be served any way you want. A delicious alternative, stuff crêpes with my healthy Nutella spread; check my vid! Mille crêpes is a French cake made of many crêpe layers. The word mille means "a thousand", implying at least 30 layers of crêpe and filling as pastry cream, Nutella, ganache, diplomate cream, preserves, butter cream and so forth...

Measuring by weight is far more accurate than measuring by volume. If you are serious about baking and want to produce consistently excellent products, use a scale.

### Crêpes Batter

2 cups (300g) bread or all-purpose flour

2.2 Tbsp (30g) granulated sugar

3 ea. (150g) large eggs

1 tsp (5g) salt

3.2 cups (800ml) whole milk

3.2 Tbsp (50g) unsalted butter, melted

1 Tbsp (15ml) vegetable oil

3 lemons zests and 3 oranges zests, saves juice for the beurre Suzette.

**For Flambeing:** 1 Tbsp (15ml) Grand Marnier per servings.

**Orange segments** ≈ 3 ea. /1/2 orange per serving.

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