

HOW TO MAKE

Crêpes Suzette

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 8 oz butter • 3 eggs • 3.5 oz sugar • 1 TBS orange blossom water • 2 cups milk • 1 cup water • 1 pinch salt • 1 orange • ½ cup orange liquor • 9 oz flour 	1	<p>Melt the butter. <i>Whisk the eggs and combine them with the sugar</i>, the melted butter, the orange blossom water, the salt and the milk and water. Pour as you whisk on the flour. Set aside one night or blend in an electric blender. Cook the crêpes.</p>	<ul style="list-style-type: none"> • 2 cups milk • 1 cup water • 1 pinch salt • 3.5 oz sugar • 2 oz butter • 3 eggs • 9 oz flour • 1 TBS orange blossom water 	<p><i>«The orange can be replaced by another citrus and matching liquor.»</i></p>
	2	<p>Zest the orange. Combine with the butter, one TBS of liquor and the sugar. Spread on each crêpe and fold them in four (like triangles). Keep warm in the oven (180 degrees).</p>	<ul style="list-style-type: none"> • 1 orange • 1 TBS orange liquor • 5 oz powdered sugar • 6 oz butter 	
	3	<p>Heat the rest of the liquor. Place the crêpes in the serving plates, flame the liquor and pour on each plate. Serve right away.</p>	<ul style="list-style-type: none"> • orange liquor 	

