

Crêpes Suzette

Preparation: 20m **Cooking time:** 20m **Difficulty:** Easy

For 4 People



8 Pancakes
Zest of 2 oranges
Juice of 3 oranges
Juice of 3 lemons
180g of butter
Sugar
Grand-Marnier



- 1: Mix the zest of oranges with the butter.
- 2: Cover the bottom of a hot pan with sugar. When it starts to caramelize, add the juices. Leave to reduce on a low heat to obtain a clear caramel. Add the butter. When the butter is fully melted, add the Grand-Marnier, flambé your sauce and leave to reduce again.



- 3: Place a pancake in the pan. After a minute fold the pancake in half, and fold in half again. Add another pancake and repeat for every pancake until they are all soaked in Grand-Marnier sauce.

Serve immediately