

# Crêpes Suzette (Benoit Castel)

Catégorie : Sans four

Préparation : 30 min • Cuisson : 40 min

## Ingrédients

- 190g of flour
- 60g of caster sugar
- 1 pinch of salt
- 30g of melted butter
- 4 eggs
- 430g of whole milk
- 180g of caster sugar
- 25g of butter
- 20g of Grand Marnier for flaming

## Préparation

1. In the great classics of crepe recipes, there is, of course.
2. the crêpe suzette!
3. With Candlemas, I obviously made crepes today, and so I embarked on this (almost) ancestral recipe by following the instructions of Benoit Castel in the latest issue of Fou de Pâtisserie.
4. It's an easy, delicious recipe, obviously not for children, but for them, the option of spread is always there!
5. Put the orange zest in a saucepan with water and bring to a boil to blanch them.
6. Drain and set aside.
7. Melt the sugar in several batches, and let it caramelize.
8. Deglaze with the orange juice, then add the butter and blanched zest.
9. Finally, incorporate the Grand Marnier.
10. Continue cooking until the syrup slightly thickens.
11. Assembly: Once the crepes are cooked, spread a little Suzette syrup inside before folding them.
12. Arrange the crepes in casseroles or deep plates, then add the rest of the syrup on top.
13. Flame them, then enjoy!

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