









CHIPS Cookery Club

Recipe – Crepes Suzettes

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Ingredients Makes 5-6 pancakes	Sauce	Equipment needed	
100ml vegetable oil	30g butter	Large bowl	Slice or palette knife
220g plain flour	30g caster sugar	Juicer	Measuring jug
1 egg	½ orange zest & juice	Knife	Whisk
300ml milk	½ lemon	Measuring spoons	Wooden spoon
		Frying pan	Zester or microplane grater
		Wooden spoon	Lemon squeezer

 <p>Crack the egg into a bowl</p>	 <p>Whisk to beat any lumps out of the batter.</p>
 <p>Add the milk and whisk together.</p>	 <p>Place a frying pan on the heat. Add a spoonful of oil and heat until hot.</p>
 <p>Add the flour and mix together.</p>	 <p>Add a thin layer of batter and tilt the pan so that it covers the base of the pan completely.</p>



Once set and starting to brown, flip the pancake over using a palette knife.



Cook until the butter and sugar start to brown.



Cook for a few minutes on the other side.



Remove the zest of the orange and add to the sauce.



Place each cooked pancake on a plate.



Cut in half and squeeze the juice.



Place the sugar in a frying pan and turn on the hob.



Add to the pan with the zest and boil. Take care in case the caramel splashes.



Add the butter and melt together.



Cut the lemon in half and squeeze the juice.



Add to the pan and stir until mixed.



Serve on a plate with a little of the sauce on top.



Add the pancakes, fold in half and then in quarters.