



Choclove
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Crepes Suzette with Orange Chocolate Sauce



Average



45 min



2 servings

CREPES INGREDIENTS

- 2 Large Eggs
- 3/4 cup all-purpose Flour
- 1/2 cup Whole Milk
- 1/8 teaspoon Salt
- 1/2 Tablespoon Sugar, granulated
- 1/3 cup Water
- 2 Tablespoon Butter, melted
- Extra butter for the pan

Making the Crepes Batter

- In a large mixing bowl, whisk together the flour, sugar, and salt. In another bowl, whisk together the milk, water, eggs, and melted butter.
- Gradually add the wet ingredients to the dry ingredients, whisking until smooth.
- The batter should be thin, about the consistency of heavy cream. If it's too thick, add a bit more milk.

Cooking the Crepes

- Heat a 6-inch non-stick skillet over medium heat and lightly butter it.
- Pour about 1/4 cup of batter into the skillet, swirling to coat the bottom evenly. The batter should spread easily, creating a thin layer.
- Cook for about 1-2 minutes until the edges start to lift and the bottom is lightly golden. Flip and cook for another 30 seconds to 1 minute.
- Remove crepe from heat and stack on a plate or baking sheet. Repeat with the remaining batter.

Melting the Orange Chocolate

- Break up the squares of an Orange Peel in Dark Chocolate bar into a microwave-safe bowl.
- Microwave in 30-second intervals, stirring after each interval, until the chocolate is completely melted and smooth. Orange Peel pieces will appear.
- This should take about 1 minute total. Be careful not to overheat the chocolate.
- Set aside to cool slightly.



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Orange Chocolate Sauce for Crepes Suzette

INGREDIENTS

- 1 Bar [Chocolove Orange Peel in Dark Chocolate](#) (3.2 oz)
- 2 Oranges
- 1/2 cup Orange Juice
- 3/4 cup Butter
- 1/3 cup Sugar, granulated
- 1 Tablespoon Orange Zest (optionally, reserve some for garnish)
- 4 Tablespoons Grand Marnier (optional)

Making the Orange Chocolate Sauce

- In a saucepan, melt butter and stir in the orange juice, orange zest, and sugar
- Bring to a low boil over medium heat. Reduce and let simmer for about 10 minutes or until syrup consistency.
- Cut segments of 2 oranges, remove peel and pits. Add the orange segments to the pan with the orange butter sauce and allow to warm

Assembling the Crepes Suzette

- Spoon melted chocolate over the crepes and then roll crepes or fold into quarters
- Add the crepes to the pan with the orange butter, spoon orange butter over crepes and allow crepes to warm up in pan for 3-4 minutes
- Remove the crepes from the pan onto a serving dish and pour the remaining orange butter sauce and orange segments over the crepes
- Spread a generous drizzle of melted orange chocolate over each crepe
- Optionally, garnish with orange zest

Optional Flambéing :

- If using, add the Grand Marnier to the pan and cook for another minute. Remove from heat.
- Carefully pour the warmed liqueur over the crepes
- Using a long lighter, carefully ignite the liqueur. Let the flames burn off, which should take about 30 seconds to 1 minute.