

Crêpes and Crêpes Suzette

Swick

Makes 6 | Active Time: 15 minutes | Total Time: 15 minutes

Chef's Notes

Crêpes are best made just before eating

Making the Crêpes

Set an 8- to 9-inch nonstick skillet over medium to medium-high heat. Add the butter to melt.

While the butter is melting, make the batter. Combine the flour, sugar and salt in a bowl. Whisk in the egg and about ¼ cup of the milk until smooth, but thick. Continue whisking in the remaining milk until a loose batter, then whisk in the melted butter from the pan.

Add about ¼ cup of the batter and quickly tilt and move the skillet so the batter coats the bottom of the pan in a thin layer. If there are some uncovered spots, spoon on a bit more batter. Cook for about 1 minute on the first side, then flip the crêpe over using your fingers or a fork, and cook until browned, about 30 seconds more. Transfer the crêpe to a plate with the side that browned first down.

Repeat with the remaining batter.

Step 1: Making the Crêpes

- 1 tablespoon unsalted butter
- ½ cup all-purpose flour
- Dash granulated sugar
- Dash kosher salt
- 1 large egg
- ½ cup whole milk

Step 2: Making Crêpes Suzette (optional)

- 2 tablespoons unsalted butter, softened
- 1 orange
- 1½ tablespoons granulated sugar
- 1 tablespoon Grand Marnier
- 1 tablespoon Cognac

Return the pan from the crêpes to medium heat. Add the butter. While it melts, add 1 teaspoon of grated orange zest, the sugar, and the juice of half the orange. Shake the pan to combine as the sugar melts.

Dip half of one crêpe in the orange mixture, fold into quarters and then set in the orange mixture in the pan. Repeat with the remaining crêpes. Arrange the quartered crêpes in an even layer and cook on the first side for 30 seconds to 1 minute. Carefully turn over and cook on the other side for about 30 seconds more.

Drizzle the Grand Marnier and Cognac over the crêpes. Carefully ignite the liquid and cook until the flames subside.

Transfer the crêpes to individual plates and spoon any remaining caramelized orange mixture over the tops.