



JERNEJ KITCHEN

CRÊPES WITH SILKY ORANGE SAUCE

These pancakes are super thin and light as air and the sauce is utterly delicious.

MAKES 12 CRÊPES
PREPARATION: 30 MINUTES

CRÊPES

2 eggs, free range
10 g sugar
100 g all-purpose flour
25 g melted butter
280 g full fat milk
1/4 vanilla bean

SILKY ORANGE SAUCE

60 g sugar
200 g orange juice, freshly squeezed
20 g butter
4 oranges, bio
4 tbsp Brandy

TOOLS AND EQUIPEMENT

large mixing bowl
frying pan
ladle
whisk

CRÊPE BATTER

In a large mixing bowl, whisk together the eggs, pinch of salt and sugar. Add in the flour and mix well to get a lovely texture without any lumps. Gradually add the milk, mixing constantly. Add the butter and beat until smooth.

CRÊPE

Heat a knob of butter in a frying pan. Twirl the frying pan so that the melted butter spreads evenly. Pour in half of a ladle of batter into the frying pan. Immediately tilt and twirl the frying pan to spread the batter evenly. For a really thin crêpe it should be about 0.5 mm thick. Cook for about a minute over medium high heat or until the bottom of the crêpe is golden. Flip the crêpe and cook the second side for about a minute as well.

SILKY ORANGE SAUCE

Add the sugar into a non-stick pan and set over low heat. Allow the sugar to melt and become a lovely caramel. Immediately remove the pan from the heat. Carefully, slowly add the orange juice. Peel the oranges and cut the peel on thin strips. Add the orange stripes, butter and orange segments of 4 oranges. Place back over medium high heat. Fold the crêpes and add them to the sauce. Make sure the sauce is covering the crepes. Pour the liqueur over the crepes and set light to the pan to flambé. Serve immediately.

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