



### Crêpes Suzette

Featured on August 9, 2019 for “In the Kitchen with Julia and Paul Child” demo with Chef Lynne Just

#### Crêpes Suzette

From *The French Chef Cookbook*, by Julia Child, pgs. 46-48

#### Ingredients

##### Crêpes Fines Sucrées

¾ cup milk  
¾ cup cold water  
3 egg yolks  
1 tablespoon granulated sugar  
3 tablespoons orange liqueur, rum, or Cognac  
1 ½ cups all-purpose flour (measure by sifting directly into dry-measure cups and leveling off)  
5 tablespoons melted butter

##### Beurre d’Orange

4 large lumps of sugar  
2 large, firm, bright-skinned oranges  
¼ cup granulated sugar  
½ pound unsalted butter  
¾ cup strained orange juice  
3 tablespoons orange liqueur

##### Crêpes Suzette

2 tablespoons granulated sugar  
½ cup each of orange liqueur and cognac

#### Directions

##### Crêpes Fines Sucrées

Either whirl all ingredients at top speed in an electric blender for about 1 minute; or gradually work the liquids into the flour with an electric mixer or a wooden spoon, beat in the dry ingredients, and strain through a fine sieve. Refrigerate for at least 2 hours, allowing the flour particles to swell and soften. (Note: Since doing this show, I have found that the granular “instant blending” flour is a much easier alternative. Place 1 cup plus 2 tablespoons in a mixing bowl, gradually blend in the liquids and then the rest of the ingredients with a wire whip, and you can make the crêpes immediately.) Cook the crêpes in

a 5- to 6-inch no-stick or cast-iron skillet. If batter seems too thick after you've tried your first crêpe, beat in a tablespoon or so of water. If made in advance, stake crêpes between layers of waxed paper or foil so they will not stick together.

### Beurre d'Orange

Rub the sugar lumps hard over the oranges to extract as much oil from the orange skins as the sugar will absorb. Remove orange part of the peel of both oranges with a vegetable peeler. Place the peel on a board and chop up very fine with the granulated sugar. Then crush the sugar lumps and the peel-and-sugar mixture in a small bowl of an electric mixer with a pestle or wooden spoon. Add the butter and beat until light and fluffy; gradually beat in the orange juice and liqueur. Cover and refrigerate until needed. (Orange butter may be frozen.)

### Crêpes Suzette

Heat the orange butter in a chafing dish until bubbling and the mixture is slightly caramelized – this will take several minutes. Dip both sides of a crêpe in hot butter, fold the crêpe in half its best side out, and in half again to form a wedge shape. Place at side of dish and repeat rapidly with the rest of the crêpes. Sprinkle 2 tablespoons of sugar over the crêpes, and pour on the liqueurs. Shake the pan gently while the liqueurs heat, and if they do not flame up automatically, ignite with a match. Spoon the liqueur over the crêpes until the flames die down. Serve on very hot plates.



For more recipes from **Cooking Up History**, visit: [www.s.si.edu/CookHistory](http://www.s.si.edu/CookHistory).

