



Revisit pancake : Crêpe Suzette



45 min
Difficult

For 4 Persons

White chocolate ganache ⁽¹⁾

- 80g of White chocolate
- 240mL of Whipping cream
- 1 Gelatin leaf

Confit orange peels ⁽²⁾

- 4 Oranges
- 150g of Sugar
- 150mL of Water

Homemade Granola ⁽³⁾

- 75g of Oat flakes
- 15g of Honey
- 35g of Almonds
- 15mL of Coconut oil

Assembly ⁽⁴⁾

- 4 Butter pancakes 9 cm (7045)
- 4 Sweet fluffy crepes 10cm (7023)
- 120g of Orange sorbet

(1) White chocolate ganache

- Chop the white chocolate.
- Bring to a boil 100mL of the whipping cream.
- Re-hydrate the gelatin leaf and add it to the hot cream.
- Pour the hot cream on the chocolate. Stir slowly and add the rest of the cold cream.
- Place 6 h in the refrigerator.

(2) Confit orange peels

- Peel the orange. Start with cold water and put to boil the orange's peels. Drain and repeat the operation 3 times.
- Cook the sugar syrup, add the peels and cook for about 20 minutes.
- Blend and fill it in a piping bag

(3) Homemade granola

- Crush the almonds, mix all the ingredients together.
- Bake at 160° for about 25 minutes, while stirring regularly.

(4) Assembly

- Whip the ganache and fill it in a piping bag.
- Pipe small peaks of ganache on the pancake's edge and harmoniously pipe the confit. Overlay with a fluffy crepe and repeat the operation.
- Decorate with granola, orange's zests and a quenelle of orange sorbet.



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