Ingredients

Crepes:

1 1/2 cups all-purpose flour

Pinch salt

3 eggs

1/2 cup sugar

2 cups milk

1 tablespoon orange liqueur (recommended: Grand Marnier)

1 teaspoon vanilla extract

1 tablespoon orange zest

1/2 cup clarified butter

Sauce:

1 1/2 cups freshly squeezed orange juice

2 tablespoons sugar

2 teaspoons grated orange zest

2 tablespoons orange liqueur (recommended: Grand Marnier)

3 oranges, peeled and sectioned

Vanilla ice cream, for serving

Nutrition Facts

Serving Size 1 crepe with sauce

Amount Per Serving

Calories from Fat 80 Calories 158

% Daily Values\*

Total Fat 8.9g 14%

Saturated Fat 3.827g 19%

Polyunsaturated Fat 1.309g

Monounsaturated Fat 3.025g

Cholesterol 82mg 27%

Sodium 158mg 7%

Potassium 85mg

Total Carbohydrate 15.43g 5%

Dietary Fiber 0.3g 1%

Sugars 7.5g

Protein 4.11g

History

Probably the most famous crepe dish in the world. In a restaurant, a crepe suzette is often prepared in a chafing dish in full view of the guests. They are served hot with a sauce of sugar, orange juice, and liqueur (usually Grand Marnier). Brandy is poured over the crepes and then lit. The dish was created out of a mistake made by a fourteen year-old assistant waiter Henri Carpentier (1880-1961) in 1895 at the Maitre at Monte Carlo's Café de Paris. He was preparing a dessert for the Prince of Wales, the future King Edward VII (1841-1910) of England.