

Sweet & Delicious

CLASSIC CREPÉS

SUZETTE

From our Pastry Chef Ben Clarke



Ingredients pancakes makes 20.

250g Plain flour
5 Whole eggs
600g Milk
50g Sugar
60g Melted butter

Method pancakes

- 1 Mix the flour, sugar, with the eggs.
- 2 Add the milk then the melted butter.
- 3 Pass through a strainer and let rest.
- 4 Warm pans with a little oil.
- 5 Ladle in some pancake mix and cook until golden.
- 6 Turn over and cook the other side.

Vanilla pod ice cream

Ingredients

10 Egg yolks
225g Sugar
500ml Double cream
500ml Milk
2 Vanilla pods

Method ice cream mix

- 1 Boil the milk and cream in a pot.
- 2 Whisk the sugar and yolks together to make a light sabayon.
- 3 Split and scrape the vanilla pods add the pods to the milk and seeds to the sabayon.
- 4 Pour the boiled milk the sabayon whisking rapidly pour back into the pot.
- 5 Then cook out with a wooden spoon until it reaches 72oc pass through a fine strainer and cool.
- 6 churn and store in a frozen container and store in the freezer.

Brandy snap mix

150g Butter
400g Sugar
400g Golden syrup
200g Plain flour
10g Ground ginger

Method

- 1 Cream the butter and the sugar add the syrup.
- 2 Mix well fold in the flour and the ground ginger.
- 3 Weigh out 10 g mix and bake at 165oc for 5 mins approx until golden brown.
- 4 Shape over a small dario mould and leave until set.
- 5 Store in an air tight container until ready to use.

Mis en plas
Orange juice
Orange segments
Caster sugar
Unsalted butter
Little pots
Little jugs

To serve

- 1 Give the waiter a plate with 2 cold pancakes, a pot of butter, a pot of sugar, a pot of orange segments and a small jug of orange juice.
- 2 5 mins later give the waiter a ball of vanilla ice cream in a brandy snap basket.