Crepes Suzette

Season: All year  
Type: Dessert  
Difficulty: Medium  
Serves: 6 or 15 tastes  
Recipe source: www.taste

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Knives</td>
<td>1 quantity basic crepes</td>
</tr>
<tr>
<td>Chopping boards</td>
<td>50 grams butter</td>
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<tr>
<td>Saucepan</td>
<td>¼ cup caster sugar</td>
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<tr>
<td>Wooden spoon</td>
<td>¼ cup orange juice (made from extra oranges)</td>
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<tr>
<td>juicer</td>
<td>3 oranges peeled and *segmented</td>
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What to do:
- Make Basic crepes as per recipe
- Juice extra oranges to make ¼ cup
- Peel and segment oranges
- Place butter and sugar in a saucepan over medium-high heat. Cook, stirring for 3 to 5 minutes or until sugar dissolves and mixture is golden. Remove from heat.
- Add orange juice. Return pan to heat. Cook, stirring, for 2 to 3 minutes or until sauce is smooth.
- Fold crepes in half. Top with orange slices. Fold in half again to enclose filling. Serve with sauce.

*How to Segment an Orange

- Segmenting removes all of the bitter white pith which is important in a delicate recipe like Crepes Suzette.
- Using a sharp knife, carefully slice off the top and bottom of the orange
- Using even downward strokes, slice the skin away from the flesh and discard.
- Remove any remaining white pith.
- Cut between the membranes to segment the orange, retaining any juices.