

Miele

Crepes with burnt orange and Cointreau salted caramel sauce

By Miele

45 minutes

Preparation time

25 minutes

Cooking time

12-16 crepes

Serves



INGREDIENTS

Crepes

- 1 cup plain flour
- 1 tsp caster sugar
- ¼ tsp salt
- 3 eggs
- 2 cups milk
- 2 tbsp unsalted butter, melted, plus extra for greasing

Burnt orange and Cointreau salted caramel sauce

- ½ cup freshly squeezed orange juice
- 1½ cups of caster sugar
- 2 tbsp corn syrup
- 2 tbsp unsalted butter
- ¾ cup thickened cream
- 2 tbsp Cointreau liquor
- 1 tsp vanilla extract or 1 bean, split
- 1 tsp salt

To serve

- ¾ cup mascarpone or crème fraîche
- 1 cup roasted pecans roughly chopped

METHOD

Crepes

1. Melt butter on low heat, induction setting 3, for approximately 5 minutes then remove from the heat.
2. Sift together flour, sugar and salt into a medium sized bowl and set aside.
3. In a large bowl, beat together eggs and milk until well combined.
4. Gradually beat in flour mixture until smooth, then stir in melted butter.
5. Let the batter rest at room temperature for at least 20–30 minutes.
6. Heat a crepe pan or low sided frying pan on medium heat, induction setting 6, for 5 minutes.
7. Lightly grease with butter and ladle in enough batter to just cover the base of the pan, roll the mixture around in the pan to ensure even, thin coverage.
8. Flip the crepe when the top becomes matte instead of glossy and cook until brown on the other side. Grease the pan between crepes as required.

Burnt orange and Cointreau salted caramel sauce

1. In a small saucepan, add orange juice, sugar and corn syrup and stir on high heat, induction setting 8. Swirl the pan as the sugar begins to dissolve and the mixture begins to simmer.
2. Watch the mixture carefully as it simmers and starts browning. Don't stir at this stage, just keep swirling the pan. The mixture will brown to a deep golden and begin to smell toasted.
3. When the desired colour is achieved, remove from heat and quickly add butter and cream. The mixture will begin to seize, but keep stirring until incorporated and smooth.
4. Stir in the vanilla extract, Cointreau and salt.
5. Allow to cool before tasting. Add more salt at the end if needed.

To serve

1. Fold crepes into triangles, drizzle with caramel, add dollop of mascarpone and top with nuts.

Hints and tips

- Crepes are best served immediately. They can be served at room temperature, or quickly reheated before serving.
- Try different toppings like traditional lemon and sugar, fresh berries or Nutella and banana with ice-cream.
- Recipe makes approximately 12–16 crepes, depending on your frying pan size.