

## Crêpe Suzette with orange ice cream

Preparation time: 30 min. · Level of difficulty: very easy ·

### Quantity

Ingredients for 4 people.

### Ingredients

For the dough:

200 g Flour

300 ml Milk

2 piece Eggs

1 packg. Vanilla sugar

Salt

Vegetable fat for baking the crêpes

For the ice cream:

4 piece Oranges

10 tbsp Orange liqueur "Àngel d'Or"

10 tbsp Sugar

3 tbsp Butter

1 l Gelat Sóller orange ice-cream

Lemon balm for decorating

1 tsp Almond caramel slivers

### Preparation

Mix the eggs and milk and add the salt and vanilla sugar to the sifted flour.

Then gradually whisk the flour mixture into the milk. Let the dough rest for at least 20 minutes.

Then rub a finely coated pan with oil and fry the crêpes until paper-thin. Cover with a cloth and set aside.

Remove the orange ice cream from the freezer and place in the fridge or outside so that the ice cream is nice and creamy later.

Roughly grate the zest of 2 oranges and juice the oranges. Bring the orange juice to the boil with the sugar and grated zest, then reduce slightly over a medium heat.

Fillet the other two oranges. Fish the orange zest out of the syrup, if desired for consumption. Add the butter and orange liqueur to the orange syrup, bring to the boil. Then toss the fillets in it.

Arrange the lukewarm crêpes on plates, place a scoop of ice cream in the middle, pour the hot sauce and a few fillets over each crêpe. Serve immediately.