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**Crepes "Suzette"**

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Ingredients:	quantity
sugar	100 g
olive oil	60 ml
milk	1/4 gallon
eggs	4
wheat	250 g
orange juice	1/10 gal.
Grand Marnier	15 ml

**Recipe:**

Mix the eggs, wheat and the milk. Add sugar and oil.

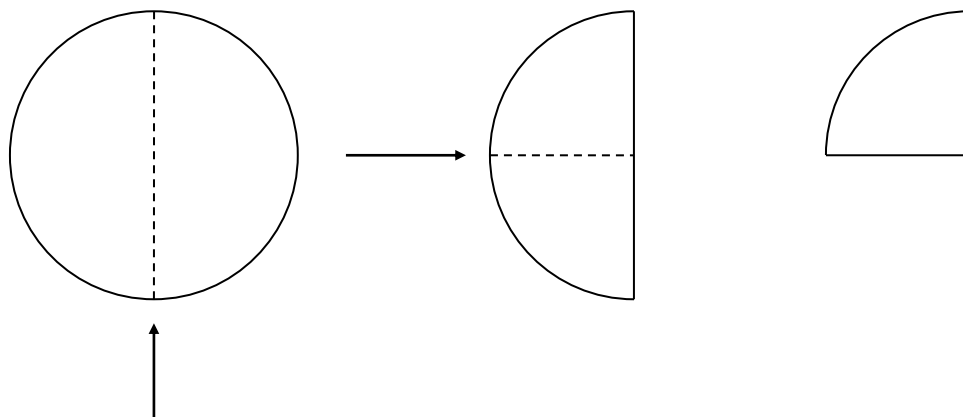
To obtain the gist of the pasta, leave it in the fridge for 4h.

Fry the crepes with olive oil.

Then mix Grand Marnier, sugar and orange juice. Put it in a frying pan.

Heat a little, but it must not boil.

Put the crepes in the frying pan, absorbing the juice and sugar, then bend it 2 times:



And remove it from the frying pan.

Do the same for all crepes, adding some juice (Grand Marnier, sugar & orange juice) when necessary.