



Mandarin Crepes Suzette



Serves
4



Prep
15 minutes



Cooking
20 minutes

Pancakes go posh in this easy version of a classic recipe.

Top tip Prepare the pancakes ahead of time, as they can be re-heated in the sauce. In a hurry? You can buy ready-made pancakes for speed and convenience. Serve with whipped cream, Greek-style yogurt or crème fraiche.

	Calories	Sugars	Fat	Saturated Fat	Salt
per 237g	288	18g	8.6g	4.4g	0.43g
RI%	14%	20%	12%	22%	7%

Method

1. Drain the can of Princes Mandarin Segments, reserving the juice. Set aside.
2. Beat together the flour, salt, eggs and milk with a wire whisk or stick blender to make a smooth batter.
3. Heat a large non-stick frying pan and add a few drops of oil. Pour in a quarter of the batter, tilting the pan so that the batter flows over the surface. Cook over a medium heat for 1-2 minutes until set, then flip over to cook the other side. Make 4 pancakes in total. Fold into quarters and keep them in a warm place.
4. Put the reserved orange juice into the frying pan with the sugar and butter. Heat and simmer for 4-5 minutes, until reduced and syrupy. Add the Cointreau or brandy (if using) and heat for a few moments.
5. Put the folded pancakes into the frying pan and spoon over the sauce. Add the mandarins and cook over a low heat for 1-2 minutes to gently warm through.



Ingredients

- 1 x 298g can Princes Mandarin Segments with Juice
- 120g plain flour
- Pinch of salt
- 2 large eggs
- 350ml milk
- 2-3tsp vegetable oil
- 30g caster sugar
- 20g butter
- 1-2tbsp Cointreau or brandy (optional)

