

Recipes: Bertus Basson

Citrus Stinger Crepe suzette

Make 3 Pancakes per person using a crêpe recipe or buy Woolworths pancakes.

20 g butter
50 g sugar
1 lemon halved
50 ml good quality brandy
Zest and juice of an orange
2 halves feast-de-rennaissance Citrus Stingers
30 ml feast-de-rennaissance citrus stinger syrup

200g Crème fraîche
20g sugar
Zest of 1 lime and 1 orange

Place the butter in a pan and over a medium heat. Add the sugar.

Take a lemon half, place on the end of a fork and stir the sugar and butter until it starts caramelizing slowly.

When you have a good dark caramel, add the orange juice and reduce, add the citrus stinger liqueur and reduce.

Fold the pancakes into triangles and add to the pan. Add the brandy and ignite to flambé.

Add the orange zest and Citrus Stingers.

Present on serving plates.

Whisk the crème fraîche, zest and sugar together. Serve with a generous dollop of the crème fraîche mixture.