



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Citrus Crepes with Orange Butter Sauce

Servings: 10-12 given 3 crepes per person

Recipe Ingredients:

- 1 medium Navel orange per person
- 1 batch basic Crepe Batter – see below
- 1 batch Orange Butter Sauce – see below
- 1 cup Citrus Sugar – see below
- Whip Cream & Fresh Mint for garnish

1) Basic Crepe Batter

Ingredients:

- 5 eggs
- 2 cups cold water
- 2 ½ cups Half n Half
- 4 cups Carbon Malted Flour – All Purpose flour would work as well
- 2 sticks salted butter – melted
- ½ cup Citrus Sugar
- 2 Tbs Ground Cinnamon

Preparation:

- Heat griddle to 400' and oil sparingly as needed
- Remove peel from navel oranges with sharp knife and slice into rounds. Remove center pith as necessary. Set aside until ready to assemble.
- Whisk eggs until frothy, add water then whisk, add Half n Half then whisk again
- Add Malted or All Purpose Flour – drizzle melted butter into mixture while whisking gently
- Whisk vigorously until well blended – adding cinnamon until all well blended
- Make crepes on griddle using a 1/3 cup measure, obtaining a round crepe. Flip; crepe to obtain nice brown color on each side. Stack crepes in a covered stainless bowl near griddle to keep warm until ready to assemble for serving.



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2) Orange Butter Sauce & Citrus Sugar

Ingredients

- ½ cup high quality orange juice/ per person – little or no pulp is better
- 1/8 cup Madeira per ½ cup orange juice
- 1 Tbs butter per ½ cup orange juice
- Corn starch slurry – 4-6 Tbs Cornstarch plus water for thickening as desired
- Citrus Sugar – ½ cup white sugar and zest from 2 Navel Oranges. Mix well and set aside until ready to use. This may be kept in an airtight container in fridge for 1 week.

Preparation

- Heat orange juice to medium high heat
- Add slurry and whisk briskly until slightly thickened or until desired
- While whisking, add Madeira and butter last
- Whisk vigorously until sauce is thickened and silken
- Keep on low simmer and whisk frequently until needed for final presentation

Presentation of Citrus Orange Crepes

- Fold 3 crepes per person – each crepe folded in half and half again for a small triangle shape
- Stack the 3 folded crepes in a round alternately in center of plate with Navel orange slices
- Pool Orange Butter Sauce around crepes – one ½ cup ladle per guest
- Top crepes with fresh whipped cream and sprig of mint or lemon balm
- Sprinkle with citrus sugar

Please also view our “Cooking Video” on www.beauforthouse.com for a live demonstration of the presentation of this recipe!

Enjoy 😊