



Crepes a l'Orange

Ingredients

1 cup all-purpose flour
1 Tbsp oil
1 whole egg
1 egg yolk
1 cup milk
Oil for frying
1 lb cream cheese

1/2 cup sugar
Grated rind of 1 orange
4 Tbsp finely chopped pecans
1/2 cup orange juice mixed with
2 tsp cornstarch
4 oranges, peeled and segmented
4 Tbsp orange liqueur

Directions

Sift the flour into a mixing bowl and make a well in the center. Pour the oil, whole egg, and egg yolk into the center of the well and beat with a wooden spoon. Gradually beat in the milk, incorporating the flour slowly. Set aside for 30 minutes.

Beat the cheese and sugar together with the orange rind until light and fluffy. Stir in the chopped pecans and set aside.

Heat a small crepe pan or frying pan and pour in a small amount of oil. Wipe over with a paper towel for a thin coating of oil on the bottom. Pour a small amount of batter (about 2 Tbsp) into the hot pan and swirl the batter to coat the base evenly. Pour out the excess to re-use. Cook until the bottom is a light golden brown and turn over. Cook the other side and stack up the crepes on a plate.

Repeat with remaining batter to make 12 small or 6 large crepes. Spread some of the filling on the speckled side of each crepe and roll up or fold into triangles. Place in a warm oven while preparing the sauce.

Pour orange juice and cornstarch mixture into a saucepan and bring to the boil, stirring constantly. Boil until thickened and clear. Stir in the orange segments and liqueur. Spoon sauce over crepes to serve.

Servings: 4-6

Source: *Cajun & Creole Cooking* (Thompson)