

# 『Acerola Crêpes Suzette』

Freshly baked crepes with an acerola sauce finish. Served with a scoop of vanilla ice cream, this is a sweet treat that is both warm and cold at the same time.



## Ingredients

For 2 people

### ★ 4 sheets of crepe batter

flour .....	30g
sugar .....	10g
eggs .....	1 pieces
milk .....	100cc
acerola puree .....	20g
salad oil .....	as needed

### ★ Acerola sauce

(A) acerola puree .....	100g
(A) sugar .....	30g
(A) white wine .....	40cc
(A) water .....	40cc
butter (no salt) .....	10g

vanilla ice cream .....	appropriate amount
chervil .....	appropriate amount

\*mint may also be used

Cooking Time  
about 40 min.

## Instructions

### Prepping .....

- For the eggs, break them into a container and beat

### Crepe Batter.....

- 1 Sift cake flour into a bowl, add sugar, and mix lightly with a whisk.
- 2 Add eggs in and mix until evenly distributed.
- 3 Add the milk in two parts and mix, then add the acerola puree and mix without whisking.
- 4 Pour salad oil into the heated frying pan and wipe off any excess oil with kitchen paper.
- 5 Pour 1/4 of the batter into the pan and bake in medium heat.
- 6 When the surrounding area is lightly browned, use chopsticks to turn it over and cook the other side for about 10 seconds before serving. Grill the remaining 3 pieces in the same way.

### acerola sauce.....

- 1 Mix (A) in a pan and cook on medium heat.
- 2 When the mixture comes to a boil, add the butter and cook in low to medium heat, stirring constantly until the mixture thickens slightly.

### Finishing touches.....

- 1 Put two crepes, warm acerola sauce, and vanilla ice cream from bottom to top on a plate, and decorate with chervil.

### Cooking Tips

- The crepe is easy for the flour to precipitate under the bowl, so mix well and bake.
- When cooking the crepe batter, make sure the pan is warm before cooking.
- The pan used should be 20cm in diameter.
- After pouring the crepe batter into the pan, rotate the pan immediately to spread the batter.