



Mille-Crepes Suzette cake

For 6 persons

Orange blossom ganache⁽¹⁾

- 100g of White chocolate
- 280mL of Whipping cream
- 1 Gelatin leaf
- 20mL of Orange blossom flavour

Confit orange peels ⁽²⁾

- 8 Oranges
- 300g of Sucre
- 300mL of Water

Assembly ⁽³⁾

- 10 Sweet fluffy crepes 14cm (7252)



30 minutes
Moderate

(1) Orange blossom ganache

- Chop the white chocolate.
- Bring to a boil 100mL of the whipping cream.
- Re-hydrate the gelatin and add it with the hot cream.
- Pour the hot cream on the chocolate, stir slowly, add the rest of the cold cream and the orange blossom flavour.
- Place 6 hours in refrigerator.

(2) Confit orange peels

- Peel the orange. Start with cold water and put to boil the orange's peels. Drain and repeat the operation 3 times.
- Cook the sugar syrup, add the peels and cook for about 20 minutes.
- Blend and fill it in a pipping bag

(3) Assembly

- Emulsionner la ganache et procéder au montage.
- Whip the ganache and process to assembly.
- Spread the ganache on 2 crepes and overlay. Spread the confit on the third and overlay. Repeat the operation 3 times.
- Decorate and place 30 minutes in refrigerator before serving.



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