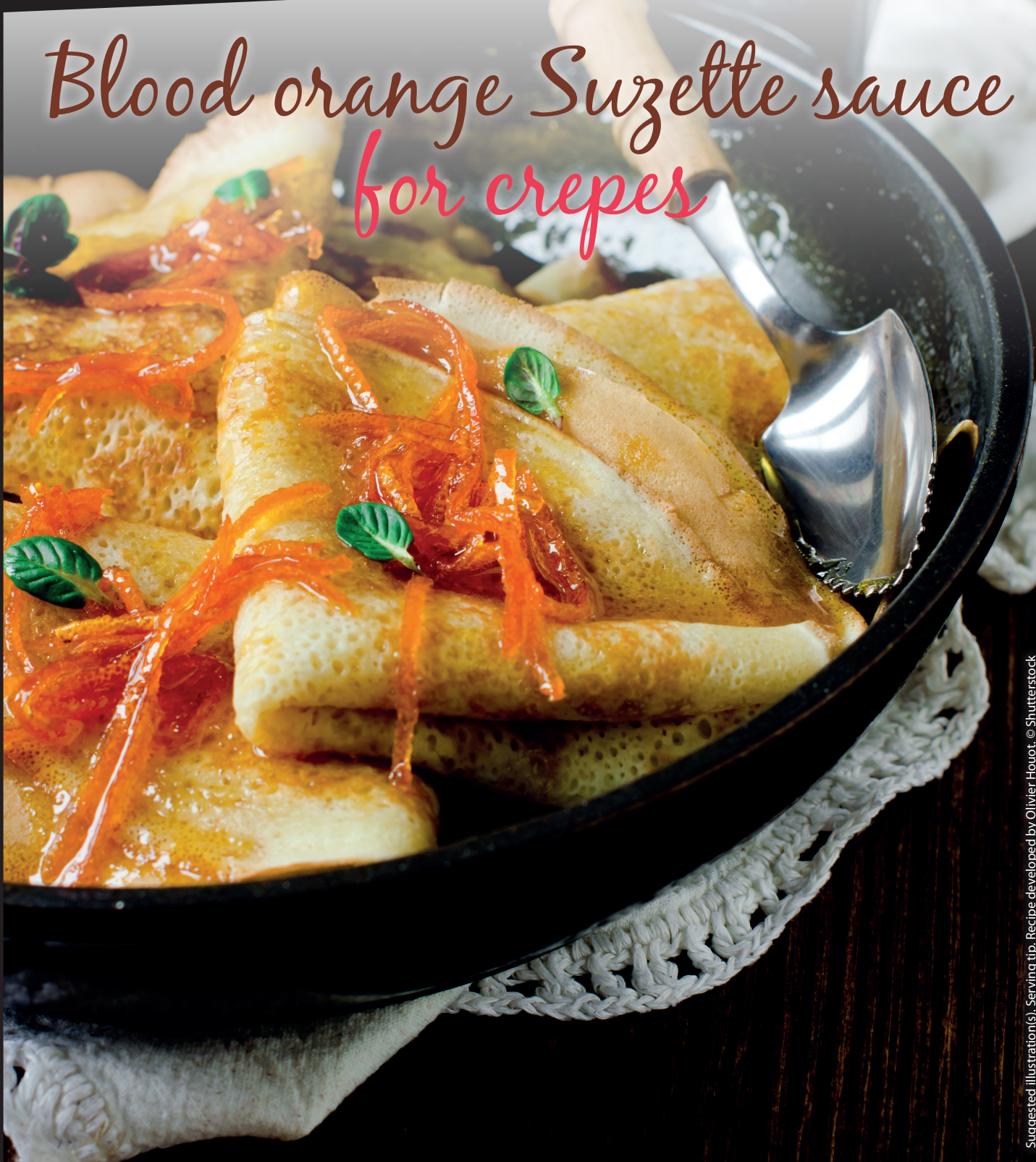


Blood orange Suzette sauce for crepes



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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC BLOOD ORANGE AND LEMON PURÉES





Pouch
1 kg





Ingredients

 Léonce Blanc blood orange purée	400 g
 Léonce Blanc lemon purée	100 g
Granulated sugar	100 g
Butter	250 g
Grand Marnier	20 cl

CARAMELISE the sugar in a dry, high-sided saucepan.
Off the heat, **COOL** the caramel with the blood orange purée.
WHISK to melt the caramel.
ADD the lemon purée and bring to the boil.
ADD the diced butter, stirring continuously.
BLEND with a hand blender to emulsify the sauce.
CHILL the sauce until required.



Heat the required amount, flambé with Grand Marnier.
Dip the crepes one by one to soak, then fold in quarters.