

# Manu's Lemon Curd Crepe Suzette Mille-feuille



Preparation time: 30 mins

Serves: 4 people

User Rating: ★★★★★

Publication: 11 August 2020

Categories: Pancake Tuesday, Breakfast Recipes



## Ingredients

### For the Lemon Curd

- 3 large lemons
- 125g Butter
- 195g sugar
- 4 eggs

### For the crepe batter

- 250g Sifted Plain Flour
- 4 eggs
- 20g melted butter
- 560ml milk

- Pinch of salt
- 100g castor sugar

## Method

### For the lemon curd

1. Place a pot on the stove and add some water to create a double boiler. Combine the zest and juice from the lemons, sugar, eggs and half the amount of butter. Place the bowl on the top of the pot and whisk the mix until it becomes thick. Remove from the heat and add the remaining butter. Pour into a tray and place in the fridge to set.

### For the crepe batter

1. Place the eggs, milk, sugar, and salt and whisk together. Add the sifted flour along with the melted butter. Pass the mix through a fine sieve. Set aside and allow to rest for 30 minutes.
2. Place a non-stick pan on a moderate heat and add a tsp of butter, pour a ladle of batter into the pan and cook the crepes on both sides until golden. Repeat this process until all the batter is finished you will need to have 10 crepes to make the stack.
3. Once the crepes are cool and the curd is set, take a spatula and spread the curd evenly across the crepes. Repeat the process 9 times by leaving 1 crepe for the top, now place in the fridge to set over night. Portion the crepes and serve with confit Orange.