

## Crepes with citrus sauce

<p><b>Ingredients</b></p> <p><b>Crepes</b></p> <ul style="list-style-type: none"><li>• 1 cup plain flour</li><li>• 1 1/2 cups milk</li><li>• 2 eggs</li><li>• 80g butter, <b>melted</b></li></ul> <p><b>Citrus sauce</b></p> <ul style="list-style-type: none"><li>• 60g butter, <b>chopped</b></li><li>• 1/4 cup caster sugar</li><li>• 5 large oranges, <b>rind shredded, juiced</b></li><li>• 1 large lemon, <b>rind shredded, juiced</b></li><li>• 2 tablespoons Cointreau, optional</li><li>• cream or ice-cream, to serve</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• chopping board</li><li>• large saucepan</li></ul>
<ol style="list-style-type: none"><li>1. <b>Make crepes</b> Sift flour into a large bowl. Using a fork, whisk milk, eggs and 3 tablespoons butter in a jug. Add to flour and whisk until a smooth batter forms. Cover and set aside for 30 minutes.</li><li>2. Heat an 18cm (base) crepe pan over medium heat. Brush with butter. Pour 2 tablespoonfuls batter into centre of pan and swirl quickly to coat base. Cook for 2 minutes or until golden and lacy. Turn and cook for a further 30 seconds.</li><li>3. Transfer to a plate to cool slightly. Gently fold crepe in half horizontally. Now fold vertically so that your crepe resembles a cone shape.</li><li>4. Repeat with remaining batter, greasing pan between crepes if necessary. Continue to place quartered crepes on individual plates or on a baking paper-lined oven tray.</li></ol>	

5. **Make citrus sauce:** Melt butter in a large, non-stick frying pan over medium-low heat. Add sugar, rinds, 1 1/4 cups orange juice, 1/4 cup lemon juice and liqueur, if using. Stir until sauce is hot and sugar dissolves.
6. Fold heated crepes into quarters. Place crepes on plates.
7. Pour over 1/3 cup hot sauce. Serve with cream or ice-cream.