

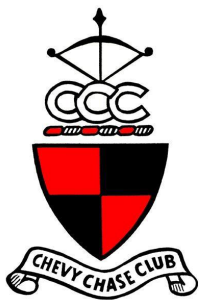


**sizzle**  
M A G A Z I N E

## Gluten-Free Crêpes Suzette

by Lydia LeMasters, CEC

*Chef de Cuisine, The Chevy Chase Club  
Chevy Chase, Maryland*



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## Classical v. Modern Recipes: **Modern**

### Gluten-Free Crêpes Suzette

*Yield: 8 servings*

#### Crêpes

##### Ingredients:

2 large **eggs**  
3/4 cup Cup 4 Cup **gluten-free flour**  
1/2 cup **milk**  
1/8 teaspoon **salt**  
1/2 teaspoon **sugar**  
1/3 cup cold **water**  
1 tablespoon **canola oil**  
1 tablespoon melted **unsalted butter**

##### Method:

1. Mix together the crepe batter by mixing together the eggs, flour, milk, salt and sugar.
2. Slowly add in the water, oil and melted butter.
3. Heat up a 6-inch non-stick pan and spray with non-stick spray.
4. Once the pan is hot place 1 ounce of batter in and swirl the pan around creating a super thin layer.
5. Once the mixture is cooked on one side, carefully flip it over using an offset spatula.
6. Pull the crepe out of the pan and hold to the side.

### Grand Marnier Caramel Sauce

##### Ingredients

1 cup **granulated sugar**  
1/4 cup **water**  
1/2 cup **heavy cream**  
1 tablespoon **Grand Marnier**  
1/2 tablespoon **unsalted butter**  
1/2 teaspoon **salt**

##### Method

1. Mix together the sugar and water into a sauce pot.
2. Begin heating the mixture together and bring to a boil.
3. The mixture will slowly begin to caramelize turning a golden brown color.
4. Once the sugar has turned the desired caramel color, remove the pot from the heat and whisk in the cream.
5. Finish by whisking in the Grand Marnier, butter and salt.

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## Orange Pearls

### Ingredients

2/3 cup freshly squeezed **orange juice**  
2 grams **agar-agar**  
3 cups **extra virgin olive oil**, chilled  
3 cups **water**

### Method

1. In a small sauce pot, whisk together the orange juice and agar-agar.
2. Place over high heat and bring to a boil for 5 minutes.
3. Pour the mixture into a squeeze bottle.
4. Slowly drop the mixture into the chilled olive oil, creating the pearls.
5. Strain the pearls out of the olive oil and place into the water to wash the oil off.
6. Remove from the water and reserve for plating.

## Salted Almond Oat Crumble

### Ingredients

1/2 cup sliced **almonds**  
1 cup **oats**  
1/4 cup **brown sugar**  
2 tablespoons **honey**  
2 tablespoons **vegetable oil**  
1 1/2 teaspoons **salt**

### Method

1. In a mixing bowl, mix together the brown sugar, honey, vegetable oil and salt.
2. Mix in the almonds and oats.
3. Line a sheet tray with parchment paper and spray with nonstick spray.
4. Place mixture in a flat lay onto sheet tray.
5. Bake in an oven at 350 F until golden brown.

## Pacojet Bourbon Ice Cream

### Ingredients:

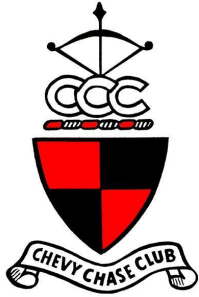
16 ounces **heavy cream**  
16 ounces **whole milk**  
2 ounces **bourbon**  
1 **vanilla pod**  
12 ounces **granulated sugar**  
7 ounces **egg yolks**  
16 ounces **heavy cream**  
8 ounces **whole milk**

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### Method:

1. In a sauce pot mix together the milk, bourbon, vanilla (scraped from pod) and half of the sugar. Bring to a simmer.
2. In a mixing bowl, mix together the remaining sugar and egg yolks.
3. Once the mixture is at a simmer, slowly pour half the milk mixture over the egg yolks. This process is called tempering and eliminates scrambling of the eggs.
4. Once half of the mixture is mixed into the egg yolks, pour all of the mixture back into the pot and whisk it together.
5. Heat the mixture until it thickens slightly.
6. Stir in your second amounts of heavy cream and milk.
7. Pour into Pacojet canisters and freeze.
8. Pacotize the ice cream when needed for service.