

PIERRE HERMÉ S ORANGE AND GRAND MARNIER CREPES

The Recipe

<https://www.cuisinedaubery.com/recipe/perfect-french-sweet-crepes-recipe/>

Crepes are delicious French style thin pancakes. This recipe is the closest to what you would taste in France.

Chef: Pierre Hermé

Preparation Time: 15 Minutes

Ready in: 12 H

Yield: 13 crepes, 23 cm in diameter

Skill: Easy Level

Cuisine: French Cuisine

Courses: Crêpe, Crepe And Waffle, Dessert, Brunch & Goûter,

Ingredients

With 3 eggs For 13 crepes, 9.05" (or 9 1/16" or 23 cm) in diameter or 17 crêpes, 7.87" (or 7 7/8" or 20 cm) in diameter or 24 crêpes, 6.69" (or 6 11/16" or 17 cm) in diameter

3 Tablespoons Butter (40 grams)

2 1/4 Cups Whole Milk (500 grams)

1 Tablespoon Sugar (20 grams)

3 Eggs 1/3 Cup or 150 grams

1 Egg Yolk 1 Tablespoon or 20 grams

3 teaspoons of Grand Marnier

3 teaspoons of Spiced Rum

1/4 Cup Orange Juice (60 grams)

1/3 Cup Oil (60 grams) Canola Oil

1 1/3 Cup Flour (190 grams)

1/2 Orange Zest

With 2 eggs For 9 crepes, 9.05" (or 9 1/16" or 23 cm) in diameter

2 Tablespoons Butter (26.6 grams)

1 1/2 Cup Whole Milk (333.3 grams)

2 teaspoons Sugar (13.3 grams)

2 Eggs 1/4 Cup or 100 grams

0.6 Egg Yolk 2 teaspoons or 12 grams

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2 teaspoons of Grand Marnier
2 teaspoons of Spiced Rum
3 Tablespoons Orange Juice (40 grams)
3 Tablespoons Oil (40 grams) Canola Oil
3/4 Cup Flour (126.6 grams)
0.3 Orange Zest

With 4 eggs For 17 crepes, 9.05" (or 9 1/16" or 23 cm) in diameter

4 Tablespoons Butter (53.3 grams)
3 Cups Whole Milk (666.6 grams)
2 Tablespoons Sugar (26.6 grams)
4 Eggs 1/2 Cup or 200 grams
1.3 Egg Yolks 2 Tablespoons or 26 grams
4 teaspoons of Grand Marnier
4 teaspoons of Spiced Rum
1/3 Cup Orange Juice (80 grams)
1/2 Cup Oil (80 grams) Canola Oil
1 3/4 Cup Flour (253.3 grams)
0.6 Orange Zest

With 6 eggs For 26 crepes, 9.05" (or 9 1/16" or 23 cm) in diameter

1/3 Cup Butter (80 grams)
4 1/2 Cups Whole Milk (1 kilogram)
3 Tablespoons Sugar (40 grams)
6 Eggs 3/4 Cup or 300 grams
2 Egg Yolks 3 Tablespoons or 40 grams
6 teaspoons of Grand Marnier
6 teaspoons of Spiced Rum
1/2 Cup Orange Juice (120 grams)
1/2 Cup Oil (120 grams) Canola Oil
2 1/2 Cups Flour (380 grams)
1 Orange Zest

Steps

The Brown Butter "Beurre Noisette"

1. Melt the Butter (3 Tablespoons or 40 g) in a large saucepan on medium heat
2. As soon as it is melted, whisk to keep it from separating. Increase the heat to cook on medium/high heat

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3. The bubbles will lessen, and the butter will stop singing, and eventually becomes brown, or "caramel colored" as Keller says

4. Transfer to a bowl, and leave the dark sediments in the saucepan

5. To perfectly strain the butter, you may use a cheesecloth to filter the burned bits

Mixing the ingredients

6. Using a blender: - First : Pour liquids (except the Butter) first so they are at the bottom of the blender to allow the blade to mix easily : the Whole Milk (2 1/4 Cups or 500 g), the Eggs (3), the Egg Yolk (1), the Spiced Rum (3 teaspoons), the Grand Marnier (3 teaspoons), the Orange Juice (1/4 Cup or 60 g) and the Oil (1/3 Cup or 60 g) - Second : Then add the powders : the Flour (1 1/3 Cup or 190 g) and the Sugar (1 Tablespoon or 20 g). Add in the Orange Zest (1/2).

7. The Butter is still warm and must be kept away from the Eggs

8. Make a hole in the flour with a finger

9. Pour the melted Butter (3 Tablespoons or 40 g) on top of the Flour (1 1/3 Cup or 190 g)

10. Pour into a blender :- At the bottom: The soft ingredients: the Whole Milk (2 1/4 Cups or 500 g), the Spiced Rum (3 teaspoons), the Grand Marnier (3 teaspoons), the Orange Juice (1/4 Cup or 60 g), the Eggs (3), the Egg Yolk (1), the Oil (1/3 Cup or 60 g) - In the middle : The Flour (1 1/3 Cup or 190 g), the Sugar (1 Tablespoon or 20 g) and the Orange Zest (1/2) - On top : The Butter (3 Tablespoons or 40 g), to avoid contact with the hot Butter and with the Eggs

11. Blend well for about a few minutes

12. Mix for 2 minutes and not less !

Resting

It's really important to let the dough chill in the fridge overnight. It does matter...I learned the importance of this step over the years, and Pierre Hermé insists upon it as well in his recipe

Next day

13. Next day, you will need to gently mix to blend everything

14. The dough has "thickened" and is not as liquid as the previous day

Cooking

15. You will need a crêpe pan, otherwise a heavy bottom, non stick skillet. To purchase online, see [HERE](#)

16. You may use an electric crepe maker. To purchase online, see [HERE](#)

17. I recommend the brand "de Buyer" that you can easily find in stores like "Sur La Table" if you live in the states

18. Heat the pan

19. Rub the pan with canola oil using a paper towel. A simpler way is just to use a Canola Oil Spray

20. Pour in some dough

21. Once one side is slightly brown, flip it using a wooden spatula