



Orange Crepes with Orange Cream

Ingredients

- 1 cup flour
- pinch salt
- 4 tablespoons sugar
- 1 1/4 cups milk
- 3 tablespoons [Fustini's Blood Orange olive oil](#)
- 1 teaspoon [Fustini's Cara Cara balsamic](#)
- 4 eggs

Orange Cream

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 teaspoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- 1/4 cup orange segments, supreme cut

Glaze

- 1 tablespoon butter
- 2-3 tablespoons sugar
- 1 tablespoon [Fustini's 12 Year White Balsamic Vinegar](#)
- zest, juice and meat from 2 oranges
- 2 ounces Cointreau or Cognac or brandy or white wine

Directions

Step 1.

Whisk all ingredients together and set aside for 30 minutes. Make crepes by pouring scant 1/4 cup in a medium-size nonstick pan and cooking for 3 to 4 minutes over medium heat - or until slightly browned and fully cooked. Repeat until all crepes are made.

Step 2. Orange Cream

Whisk the cream in a chilled bowl until soft peaks form. Add powdered sugar and Fustini's Sicilian Lemon Balsamic Vinegar and whisk until thickened. Fold in the orange segments and reserve.

Step 3. Glaze

Heat butter in a large skillet over moderate heat and add sugar. When sugar is mostly dissolved, add Fustini's 12 Year White Balsamic and orange juice, zest and meat. Cook until mixture reduces by almost half and add alcohol to the flame. Fold crepes in quarters and add to glaze. Soak in glaze several minutes then remove it to a serving plate. Garnish with orange cream and orange zest.