

Caribbean Crepes Suzette / Mango / Banana / Burnt Caramel Sauce

1 cup All Purpose Flour
1 Cup Milk (might need a little extra)
2 Eggs
Vanilla
Zest of 1 Lime
1 tsp sugar
Pinch of Salt
2 tbsp Melted Butter (unsalted)

- Using a whisk, combine flour with milk
- Add eggs and beat well
- Add Vanilla, Lime, Sugar and Salt and combine
- Add melted butter last
- If batter appears too thick, add a little extra milk
- Allow batter to rest in the fridge for about 30 minutes
- Heat a non stick frying pan
- Add a little vegetable oil and fry crepes until lightly golden brown on both sides. Be careful not to make crepes too thick.

Filling

1 Mango – diced
1 Banana – diced
About ½ cup of Vanilla Pastry Cream (Custard)

- Combine all ingredients and fill the crepes

Caramel Sauce & Finishing

4 tbsp Granulated Sugar
2 tbsp Unsalted Butter
1 Cup Freshly Squeezed Orange Juice
1 Orange (Segments / Fillets)
1 tbsp candied Orange Peel (grated orange zest cooked in sugar and water until soft)
1/3 – ½ cup Cointreau

- Melt sugar and butter in a heavy skillet or frying pan – you are looking for a golden brown color
- Carefully add orange juice
- Simmer for one minute
- Add candied orange peel and orange segments



- Add the filled crepes
- Allow to heat
- Poor Cointreau into a large metal ladle
- Carefully heat Cointreau and allow to catch fire
- Poor over the Crepes in the pan (Flambe)

To serve

- Place crepes in the center of a deep plate.
- Poor hot sauce together with the orange segments and orange peel over the crepes.
- Add some toasted flaked almonds (about 1 tsp per serving)
- Finish with your favorite Ice cream (Vanilla based is best). I recommend coconut ice cream for that Caribbean feel.

Garnish with fried green banana strips coated with icing sugar (or candied coconut chips) and a sprig of min

Coconut Chocolate Martini

4 oz Vodka
4 oz Sangster Rum Cream
1 oz Coconut Rum
1 oz Crème de Cacao

Ice cubes

Shake well and divide into 2 martini glasses
Decorated with chocolate Syrup

