Old City Kitchen

French Brunch

Menu:
Parfait - Vanilla Yogurt with Berries & Granola
Crepes - Savory & Sweet
Cheese & Egg Soufflé
Crepe Suzette

Crepe Recipe:

2 large eggs
3/4 cup all-purpose flour
1/2 cup whole milk
1/2 teaspoon granulated sugar
1/8 teaspoon kosher salt
1/3 cup cold water
1 tablespoon unsalted butter, melted, plus more for skillet

Cheese & Egg Soufflé (serves 4):

1/4 cup butter
1/4 All Purpose Flour
1/2 teaspoon salt
1/4 teaspoon ground mustard
Dash of ground red pepper (cayenne)
1 cup milk
1 cup shredded cheddar cheese (4 oz)
3 eggs, separated
1/4 teaspoon cream of tartar

Crepes Suzette:

1/2 cup unsalted butter (4 ounces), softened
1/3 cup plus 2 tablespoons granulated sugar, divided
1/2 tablespoon finely grated orange zest
1/3 cup fresh orange juice (from about 2 medium oranges)
3 tablespoons (1 1/2 ounces) orange liqueur (such as Grand Marnier or Cointreau)
1 tablespoon (1/2 ounce) Cognac