



World Gourmet Summit 2007

Conrad Centennial Singapore

12 April 2007 / 9.30am to 2.30pm

SUZETTE SAUCE CRÊPE TEQUILA, LIME AND CELERY SEMIFREDO CARMELISED BANANA

**Presented by
Cheong Liew**

Ingredients:	
8	Bananas, Peeled and Sliced
½tbsp	Brown Sugar
	A Splash of Tequila
	Butter for Caramelising
	<u>Tequila Lime</u>
1ltr	Water
800gms	Celery
400gms	Sugar
6	Limes, for Juice
30ml	Tequila
	<u>Suzette Sauce Crêpe</u>
2	Oranges, for Juice
1	Lemon, for Juice
30ml	Rum
1tsp	Vanilla
1tbsp	Sugar
8	Crêpes
	<u>Celery Semifredo</u>
100gms	Egg Whites
150gms	Sugar
600gms	Whipped Cream
50gms	Candied Celery



Recipe Notes:

Method for Cooking:

1. For the Tequila Lime:
Bring 1 litre water, celery and sugar in a saucepan to a boil. Reduce heat and simmer for 40 minutes until celery is soft and translucent (but making sure the sugar does not colour or caramelize). Remove saucepan from the heat and add lime juice and tequila and stir.
2. For the Celery Semifredo:
Whip egg whites in a stainless bowl until stiff peaks form. Gradually add sugar in a slow stream and continuing whipping until glossy. Fold whipped cream and candied celery into the egg white mixture. Pour the mixture into a 25-cm by 20-cm baking tray and freeze it overnight in the refrigerator. Remove from refrigerator and cut the semifredo into 8 rectangular slices. Keep chilled.
3. For the Suzette Sauce Crêpe:
Heat orange juice, lemon juice, rum, vanilla and sugar in a saucepan. Soak crêpes in the sauce until they have absorbed all the sauce, for 3 minutes.
4. Caramelize the banana slices with butter in a heated pan. Add a splash of tequila and brown sugar and cook for another 3 minutes. Reserve the butter sauce.
5. To Serve:
Place the crêpe onto each serving plate; arrange caramelized banana slices on one side of the crêpe, followed by the celery semifredo and drizzle with the reserved butter sauce over.