



JERNEJ KITCHEN

DUTCH PANCAKE

These babies are irresistible. Delicate batter, bananas, hazelnuts and melting chocolate create a beautiful texture on its own.

MAKES	24	CM 9-INCH SKILLET
PREPARATION:	5	MINUTES
BAKING:	20	MINUTES

DUTCH PANCAKE BATTER

25 g butter

3 eggs, free range if possible

125 ml milk

95 g all-purpose flour

BANANA FILLING

2 tbsp icing sugar

30 g hazelnuts

50 g dark chocolate, melted (at least 70% cacao)

2 bananas

TOOLS AND EQUIPEMENT

24 cm / 9- inch skillet

medium bowl

whisk

kitchen scale

kitchen knife

MELT THE BUTTER

Preheat the oven to 230 °C / 445 °F. Set a skillet / heavy bottom pan over medium-high heat, add the butter and let it melt completely. Set aside and cool it to room temperature.

COMBINE THE BATTER

Beat the eggs in a medium bowl. Add the milk, all-purpose flour and a pinch of sea salt. Whisk well. Mix in the cooled butter until you get a nice batter. Pour the batter back into the skillet. Using a paper towel, lightly spread the remains of the melted butter around the pan to coat it. Bake for 15 minutes at 230 °C / 445 °F, then lower the heat to 175 °C / 350 °F for 5 minutes.

TIP

These pancakes rise for about 10 cm / 4 inches and they form a bowl shape, but they will start to collapse, once they are baked and out of the oven.

SERVE

Serve immediately. Sprinkle with icing sugar, peel and chop the bananas. Add them to the center of the dutch pancake. Sprinkle with chopped hazelnuts and add a generous amount of melted dark chocolate. Bon appetite.

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