



## 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.