



JERNEJ KITCHEN

DUTCH PANCAKE WITH 4 TOPPING OPTIONS

Four ingredients only + the topping (For breakfast, dessert or celebration)

SERVES 1 PANCAKE (Ø20 CM / 8 INCH)
PREPARATION: 35 MINUTES

DUTCH PANCAKE

20 g butter

2 eggs

90 ml milk

70 g all - purpose flour

SWEET TOPPING (PEAR, BANANA, ALMONDS)

1 banana

1 pear

1 handful of chopped almonds and pistachios

2 scoops of walnut or vanilla ice cream

1 tbsp Viny&Greta Fruit Pulp Vinegars (pear & vanilla)

SWEET TOPPING (SEASONAL FRUIT SALAD)

200 g fresh fruit salad (for example: blueberries, orange, mango)

2 tbsp sour cream

fresh mint leaves

1 tbsp Viny&Greta Fruit Pulp Vinegars (raspberry)

SAVORY TOPPING (SMOKED SALMON, FENNEL)

3 slices of smoked salmon

MELT THE BUTTER

Preheat your 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 let it cool to room temperature. Use the same skillet that you're going to bake the pancake in.

BAKE

Beat the eggs, milk and pinch of salt in a bowl. Add all-purpose flour and the butter until you get a lovely batter. Pour the batter back into the skillet (the skillet is still coated in butter from melting) Bake for 15 minutes at 230 °C / 445 °F, then lower the heat to 175 °C / 350 °F and bake for another 5 minutes.

SERVE

Serve as soon as possible, at room temperature. Fill your dutch pancake with your favorite topping, cut on four even slices and serve. Enjoy.

TOPPING OPTION 1 - SWEET (PEAR, BANANA, ALMONDS)

Cut the pear on even, thin slices. Peel the banana and cut on even slices. Chop the almonds and pistachios. Transfer your dutch pancake to a serving plate and place pear slices in the center. Add the banana and sprinkle with chopped almonds and pistachios. Add 2 scoops of walnut or vanilla ice cream and a tablespoon of Viny&Greta vinaigre (flavor: pear and vanilla). Serve and enjoy.

TOPPING OPTION 2 - SWEET (FRUIT SALAD)

Prepare a seasonal fruit salad. We used blueberries, orange, pear and mango. Cut on large fruits on small cubes and stir to combine. Transfer your dutch pancake to a serving plate and arrange the fruit salad in the center. Add a generous dollop of sour cream and fresh mint leaves. Pour a tablespoon of Viny&Greta vinaigre (flavor: raspberry) over it. Serve and

3 slices of fresh fennel

enjoy.

fresh (or dried) fennel or dill

1 tbsp Viny&Greta Fruit Pulp
Vinegars (mango)

SAVORY TOPPING (EGG, HAM, AVOCADO)

2 slices of prosciutto cotto or ham

1 ripe avocado

1 egg, sunny side up

1 tbsp Viny&Greta Fruit Pulp
Vinegars (tomato&chili)

TOOLS AND EQUIPEMENT

skillet (Ø20 cm / 8 inch)

kitchen knife

cutting board

servicing plate

TOPPING OPTION 3 - SAVORY (SMOKED SALMON, FENNEL)

Cut fennel on thin slices. Transfer your dutch pancake to a serving plate and arrange the smoked salmon and fennel slices in the center. Tear a bit of fresh (or dry) fennel or dill on top of it. Pour a tablespoon of Viny&Greta vinaigre (flavor: mango) over it. Serve and enjoy.

TOPPING OPTION 4 - SAVORY (EGG, HAM, AVOCADO)

Peel the avocado, remove the kernel and cut on thin slices. Fry an egg, sunny side up. Transfer your dutch pancake to a serving plate and arrange the prosciutto cotto or ham and avocado slices in the center. Carefully place an egg over it. Pour a tablespoon of Viny&Greta vinaigre (flavor: tomato&chili) over the egg. Serve and enjoy.

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