

Pancake, seasonal fruits and maple syrup

Recipe for 2

Description

A nice fluffy and crispy pancake served with fruits and maple syrup.

Note

This recipe leaves room to your imagination, you can add whipped cream, sour cream, nutella, peanut butter...

Ingredients

Blinis batter

- 135 Gr Flour
- 5 Gr Baking powder
- 2 Pinch(es) Salt
- 15 Gr Icing sugar
- 130 Ml Milk
- 2 Unit(s) Egg
- 30 Gr Melted butter

Seasonal fruits

- 1 Tray(s) Strawberry
- 1 Tray(s) Raspberries
- 2 Unit(s) Peach
- 1 Tray(s) Blueberry
- 2 Unit(s) McIntosh apple
- 2 Unit(s) Banana
- 0.50 Unit(s) Pineapple
- 8 Tbsp Maple syrup

Preparation

- Preparation time **45 mins**

Preparation before the class starts

Ingredients

Make sure to weigh all the ingredients of the recipe, double check everything to make sure nothing is missing.

Prepare the fruit or fruits of your choosing, ideally seasonal fruits.

Materials

1 bowl, 1 whisk, 1 spatula

1 stick-free pan, 1 oven friendly plate

Clean rags and oven (optional)

Pancake

In a mixing bowl, combine the flour, the baking powder and the salt.

Whisk the milk and the eggs until smooth

Cover with a warm cloth or plastic wrap. Let rest at least an hour.

In a mixing bowl, whisk the egg whites until they form stiff peaks. Incorporate the whipped egg whites to the dough mix by gently folding with a whisk.

In a hot skillet with butter, place a nice ladle of dough to make a crêpe roughly 5cm in diameter. Flip and cook to a nice golden color.

Seasonal fruits

Make sure your fruits are ripe and the syrup tasty.

Bon appétit!