

R e c i p e

SMALL APPLE PANCAKES



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with caramelised apples
and crispy bacon

Recipe: KLARA & IDA

INGREDIENTS

For the batter

6 egg yolks
0,5 L milk
250 g flour, sifted
1 tsp baking powder
6 egg whites
Some salt
Butter or Ghee for frying

For the topping

2 tbsp butter
1 tsp cinnamon
4 tsp sugar
4 apples, washed, cored, quartered and sliced
200 g fine strips of pancetta

To garnish:

Serve with syrup.
If you want perfectly formed small pancakes, use a pancake ring.



SERVING

For 4 people



CATEGORY

breakfast



ISSUE

sisterMAG48

STEP 1 Add all of the ingredients for the batter except for the egg whites and salt to a bowl. Mix very well with an electric mixer and let the batter rest for 15 minutes.

STEP 2 Meanwhile, beat the egg whites and salt until very stiff. After 15 minutes, carefully fold them into the prepared batter. Dissolve small bubbles of egg white by smearing them onto the side off the bowl.

STEP 3 Heat the butter in a pan. Add apples and let them sweat in the butter for about 1 minute while flipping them continuously. Add cinnamon and sugar, stir. Let the apples caramelize over medium heat. As soon as they're soft and slightly golden, put them onto a plate and set aside.

STEP 4 Heat a second pan. Once it's hot, add the pancetta and fry it over a medium heat until you're satisfied with the crispiness. Turn once or twice – this will take around 15 minutes.

STEP 5 Add 1 tbsp of oil to the pan you used

for the apples and pour in one ladle of the batter. Carefully swirl the pan until you have a round pancake – or add a small ladle to your pancake ring if you chose to use one. Put 3 slices of apple on the still slightly sticky top of the pancake. Flip it when the bottom has turned golden brown and fry until done. Put on a plate and garnish with more apple and the crispy pancetta.

STEP 6 Repeat until the batter is used up. Serve with syrup.