



Baby Dutch Pancakes with a naartjie curd

Recipe by:Clement Pedro

Serves: 4

Cooking: 20min

Difficulty: Easy

Ingredients :

For pancakes:

- 1 cup fat free milk
- 1 cup flour
- 6 eggs
- ¼ cup butter, melted (for the pan)
- dash of salt
- 1 teaspoon vanilla essence
- 1 teaspoon naartjie zest plus extra for garnishing

For curd:

- 250 g sugar
- 90 g unsalted butter
- 3 eggs, lightly beaten
- ½ cup naartjie
- grated rind of any citrus fruit
- pinch of salt

Methods :

For pancakes:

- Place a skillet pan in the oven and preheat to 220°C allowing pan to heat up with oven.
- Place all pancake ingredients in a blender and blend until all ingredients are uniform.
- Remove skillet from oven and melt butter evenly coating the bottom and sides of the skillet with melted butter.
- Pour the batter into the skillet and bake in the oven until puffed and golden brown on the sides, about 20 minutes.
- Remove the pancake from the oven and serve immediately with naartjie curd and icing sugar.

For curd:

- Place all the ingredients in the top of a double boiler over simmering water. Stir, using a wooden spoon, until thick – the mixture should coat the back of a spoon. Allow to cool.