

Dutch Baby Pancakes



Treat yourself and the whole family with delectable Dutch Baby Pancakes, served with a side of Jalna Pot Set Greek Natural Yoghurt.

Recipe supplied by Jalna.

Ingredients

3 eggs

1/2 cup Jalna Greek Yoghurt

2 tbsp melted butter divided

75g plain flour

20g icing sugar

Lemon zest, to garnish

Berries to garnish

Method:

1. Preheat oven to 200°C fan forced.
2. Whisk eggs with half cup of yoghurt, 1 tablespoon of melted butter and 200ml cold water. Add

flour and sugar and blend until smooth.

3. Heat a 20cm oven proof pan over high heat, add remaining melted butter and swirl to coat the base. Pour the batter into the pan, place in oven and cook for 20 minutes until it is puffed and brown around the edges.
4. Serve immediately with a dollop of yoghurt and some lemon zest, berries and icing sugar to garnish.