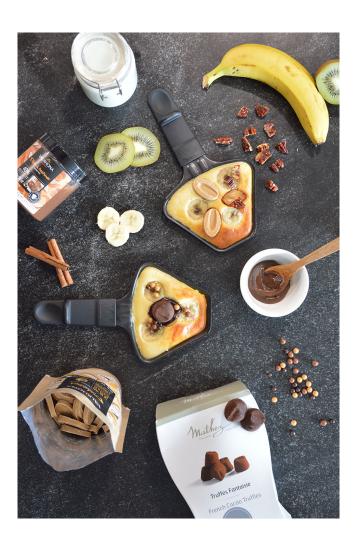


# **Chocolate Pancake Raclette**



## **Informations**

People : **6-8** Preparation : **15 min.** Cooking time: 5-10 min.

# **Ingredients**

#### Pancake batter for 6-8 pancakes or skillets

- 500 ml milk
- 250 g flour
- 3 eggs
- ½ sachet yeast
- 2 tablespoons sugar
- 1 pinch of salt
- 1 hazelnut-sized amount of Isigny butter
- 2 bananas
- 1-2 Mathez chocolate truffles per skillet
- 3-4 pistoles of Valrhona Dulcey Chocolate per skillet

### **Preparation steps**

1. Mix the following ingredients in a bowl: flour, sugar, baking powder, salt.



- Then add the eggs.
  Gradually add the milk.
  Cut slices of banana or other fruit.
- 5. Butter the bottom of the skillets.
- 6. Pour the pancake batter into the skillets.
- 7. Add 1 or 2 Mathez chocolate truffles, banana slices, caramelised pecans, Valrhona Dulcey chocolate pistoles. 8. Bake for 5-10 min.
- 9. After cooking, add as desired: chestnut cream, Valrhona chocolate spread, icing sugar, Valrhona crunchy pearls.