

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.



2. Then add the eggs.
3. Gradually add the milk.
4. 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.