

Morbier AOP Xavier David pancakes with maple syrup



Informations

People: 4

Ingredients

- 160 g Morbier AOP Xavier David300 g flour
- 4 eggs
- 25 cl milk
- 10 g baking powder
- Pink peppercorns
- Table salt, pepper

Preparation steps

1. Preheat plancha to 240°C.



- To make pancake batter, begin by separating egg yolks from whites.
 Mix flour with baking powder and egg yolks in a bowl. Gradually whisk in the milk. Whisk energetically until you have a smooth, even batter. Meanwhile, whisk whites to firm peaks with a pinch of salt.
 When they hold their shape, stir the batter in gently. Adjust seasoning.
- 5. Put small ladlefuls of batter on the oiled plancha and cook pancakes for 2 minutes on each side. Keep hot.
- 6. Place pancakes on sheet of lightly oiled aluminium foil. Cover with thickly diced Morbier cheese. Put back under the barbecue hood and allow cheese to slowly melt.
- 7. Serve nice and hot with a few pink peppercorns as garnish.

? Tip: You could also add some cheese and a few lardons to the batter before cooking the pancakes.