



COOKING PASSION SINCE 1877

Pancake Day - Mini Dutch baby pancakes with caramelized figs and ice cream



Serves: 2

INGREDIENTS

Pancakes:

2 tbsp unsalted **butter**
150g plain **flour**
1 pinch salt
3 large **eggs**
240ml cold **milk**
2 tbsp caster sugar
1 tsp vanilla extract

Caramelized figs:

4 ripe figs
2 tbsp light brown sugar
4 tbsp fig conserve
2 tbsp water

To serve:

Vanilla **ice cream**
2 tbsp flaked toasted **almonds**
1 tsp icing sugar

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

1. Preheat the oven to CircoTherm 200C.
2. Take two x 20cm cast iron skilletlets and place one tablespoon of the butter in each. Place in the oven to melt and heat through until it starts to smell nutty (approx. 4-5 minutes).
3. Meanwhile, take a large bowl and add the flour and salt. Mix and create a well in the middle. Add the eggs and half the milk and use a whisk to stir, starting from the middle and working outwards. Add the remaining milk towards the end of mixing and continue to stir with the whisk until fully combined.
4. Stir in the caster sugar and vanilla extract.
5. Open the oven and working quickly (so the pan doesn't cool too much) use a brush to brush the melted butter all over the inside (including the sides) of the pans. Quickly and carefully pour the pancake mixture into each pan. Close the oven and cook for 13-16 minutes until puffed up and golden brown.
6. Meanwhile, heat a small frying pan over a medium heat.
7. Slice the figs in half and sprinkle on the sugar. Place the figs in the pan cut side down, and cook (on one side only) until lightly caramelized (about 2-3 minutes). Remove from the pan.
8. Add the fig conserve and water to the pan and heat through until loosened. Turn off the heat.
9. Take the pancakes out of the oven and place the figs into the pancakes along with some vanilla ice cream. Drizzle with the fig sauce. Sprinkle on the flaked almonds and icing sugar and serve.