



DUTCH BABY PANCAKE WITH POACHED GOOSEBERRIES

Part pancake, part Yorkshire pudding; Dutch baby pancakes are the creation of German settlers to North America. Light, fluffy and the perfect vehicle for anything you'd serve with pancakes like fruit, chocolate, syrup or bacon. We've gone with plump elderflower poached gooseberries and vanilla ice cream.

Prep time 5 minutes | Cook time 60 minutes | Serves 2

120g gooseberries
50g caster sugar
50ml elderflower cordial
1 lemon, zested
A few sprigs of mint, leaves picked
75g plain gluten free flour
25g ground almonds
Pinch of salt
2 tablespoons caster sugar
3 Old Cotswold Legbar eggs, beaten
150ml milk
2 tablespoons unsalted butter
Vanilla ice cream to serve

Preheat the oven to 200°C/180°C fan. Place the gooseberries in a small saucepan with the 50g caster sugar, elderflower cordial, zest of half a lemon and mint stalks. Pour over just enough water to cover, bring to the boil and reduce to a simmer. Poach for 20 minutes or until the fruit is softened.

Meanwhile, place the dry ingredients for the pancake in a large mixing bowl and mix together. Make a well in the centre of the mix. Whisk the eggs and milk together in a jug and gradually pour into the centre of the well. Mixing and incorporating the dry ingredients as you go to makes a smooth and thin batter. Place to one side.

Take a 23cm oven proof frying pan (cast iron or non-stick) and place in the oven for 5–10 minutes to heat up. When very hot, remove carefully from the oven, swirl the butter around the pan to coat well then quickly tip in the batter. Place back in the oven and bake for 20 minutes or until risen and golden. Serve in the pan with scoops of ice cream and the poached gooseberries sprinkled with mint leaves.



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