

# THE EMPEROR'S PANCAKE

German recipe



**Preparation :** 15 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

**Ingredients :** SERVES 3 to 4

- EMPEROR'S PANCAKE - 40 g sugar - 1 pinch salt - 4 eggs - 10 g vanilla-flavoured sugar - 100 ml milk
- 125 g plain flour, sifted - ½ tblsp baking powder - 40 g beurre - TO SERVE - Icing sugar - PLUM COMPOTE - ½ vanilla bean - 100 g sugar - 100 ml orange juice - 2 tblsp dark rum - 500 g D'Agen plums (fresh or frozen), seeds removed - ½ cinnamon stick

## PLUM COMPOTE

1. Halve vanilla bean and remove seeds. Put sugar in bowl and run EXPERT programme 8 minutes/speed 2A/140°C. Add orange juice, vanilla seeds, empty bean and remaining ingredients. Run EXPERT programme 15 minutes/speed 1A/100°C. Remove cinnamon stick and vanilla bean before serving compote.

## THE EMPEROR'S PANCAKE

1. Install egg whisk in metal bowl and add egg whites, 20 g sugar and pinch of salt. Remove cap from lid and run BEATEN EGG WHITES programme. Refrigerate beaten egg whites.

2. Put egg yolks, 20 g sugar and vanilla-flavoured sugar in bowl and run EXPERT programme 6 minutes/speed 7 (without heating).

3. Run EXPERT programme 1 minute/speed 1A (without heating). While programme is running, gradually add milk through lid opening.

4. Then add flour mixed with baking powder. Run EXPERT programme for 30 seconds/speed 1A (without heating).
5. Pour mixture into a mixing bowl and gradually fold in beaten egg whites using a silicone spatula.
6. Melt butter in a frypan, pour in mixture and cook with lid on over medium heat for 8 minutes until mixture is golden.
7. Cut pancake into 4 to 5 cm pieces using two spatulas. Turn over and cook for another 5 minutes. Sprinkle with icing sugar and serve with plum compote.

**Chef's tip :**

Port can be used instead of orange juice.

Cook Expert ■

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