



Classic Dutch pancakes with cheese



Ingredients

- 300 gram of flour
- pinch of salt
- 3 eggs
- 750 millilitre of milk
- 100 gram grated Henri Willig Gouda young

Preparation Dutch pancakes

Dutch pancakes are a timeless favourite that belong in every Dutch kitchen! This recipe offers you the perfect mix of simplicity and authenticity, ideal for any occasion. Whether you are planning breakfast, brunch, lunch or dinner, these Dutch pancakes are guaranteed to please. We combine traditional ingredients with Henri Willig's delicious Gouda young cheese to give a unique twist to this classic dish. Follow our simple step-by-step plan and discover how to conjure up the tastiest Dutch pancakes on the table!

Preparation

- 1: Put the flour in a large batter bowl and stir in a pinch of salt.
- 2: Make a well in the middle and break the eggs above it.
- 3: Pour in about $\frac{1}{4}$ part of the milk and mix with a whisk or mixer to a smooth batter. While mixing, add the rest of the milk little by little.
- 4: Heat a little butter in a frying pan and let it melt.
- 5: Pour or scoop some batter into the pan (about 1 tablespoon) and allow to spread over the entire surface.
- 6: Then gently move the pan up and down to make sure the pancake is loose. Turn it over and lightly brown the other side too.
- 7: Then turn it over again and sprinkle with cheese, put a lid on the pan and let the cheese melt for another minute.
- 8: You can serve the pancake immediately, or bake a whole stack

Ready to make your own Dutch pancakes with cheese?

Time to make this Dutch pancakes recipe yourself! Don't forget to order our Gouda natural cheese in our webshop for the authentic taste. Experiment with the toppings and share your creations. Enjoy your meal and have fun baking these delicious, versatile pancakes!