



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

With these pancakes, every day is pancake day.

And anyway, pancakes can go anytime. Like for breakfast, brunch, lunch and dinner!

Preparation

Pancake batter:

Put the flour in a large batter bowl and stir in a pinch of salt. Make a well in the middle and break the eggs above it. Pour in about $\frac{1}{4}$ 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.

Baking:

Heat a little butter in a frying pan and allow to melt. Pour or spoon some batter into the pan (about 1 tablespoon) and allow to spread all over the surface. 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. Then turn it over again and sprinkle with cheese, put a lid on the pan and let the cheese melt for another minute.

You can serve the pancake immediately, or bake a whole stack

There are several ways to bake the perfect cheese pancake:

- fry one side of the pancake, flip, cheese on top and bake off. Cheese does not bake, does stick to the stack on the next pancake.

- possibly fry one side first and flip, cheese on top and flip again to fry the cheese. This way the cheese gets nice and crispy (be careful it doesn't stick in the pan).

- fry one side of the pancake, turn it over and cover half of it with cheese. Then fold the pancake in half and fry both sides. Cheese does not fry and does not stick to other pancakes in the pile.

- put a thin layer of pancake batter in the pan. Wait a while and then add the cheese slices. When the cheese has melted a little, add another layer of pancake batter on top. Now you can flip the pancake when the top layer has hardened a little.



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Pancakes are delicious with apple syrup, strawberry jam, but also combine wonderfully with spinach.

