



Making Dutch savoury pancake wraps with Jersey cheese



Ingredients

- 400 gram of flour
- 800 ml of milk
- A pinch of salt
- 2 egg
- 400 gr Henri Willig Jersey cheese
- Rocket (as needed)
- Pine nuts (also as needed)
- 1 Cheese dip Date Balsamic
- Sunflower oil (for frying)

Preparation

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- In advance, grate the cheese for over the pancake. (You can also shave the cheese if you don't have a grater)
- Put the flour in the batter bowl and add a pinch of salt and half (400 ml) of the milk.
- Stir with a whisk or mixer to make a smooth batter.
- While stirring, add the rest (400 ml) of the milk and the 3 eggs.
- Let the frying pan get well hot.
- Toast the pine nuts briefly in the hot pan until they turn light brown.
- Then heat a dash of oil in the pan. Make sure that each pancake a little oil in the pan so the batter does not stick.
- Pour batter into the pan with a spoon, let it spread out over the bottom and fry the pancakes on one side until golden brown.
- Turn the pancake over, and sprinkle the grated Jersey cheese over the pancake.
- Fry the pancake until the cheese is nicely melted.
- Place the pancake on a plate.
- Top the pancake then with some arugula, the toasted pine nuts and the date balsamic dip.

Roll up the pancake, cut it in half and secure with a skewer. Then it's a pancake wrap and looks totally festive.

Cold also delicious!