



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 method savoury pancake wraps

This recipe transforms the classic Dutch pancake into a tasty wrap, enriched with the delicious flavour of young Jersey cheese. Ideal for brunch, lunch or even as a main course, these pancake wraps are also surprisingly easy to make. Add a personal touch with your favourite fillings and enjoy a delicious, homemade meal. Suitable for vegetarians and a feast for anyone who loves a good, savoury wrap!

Preparation

- 1: In advance, grate the cheese for over the pancake. (You can also shave the cheese if you don't have a grater)
- 2: Put the flour in the batter bowl and add a pinch of salt and half (400 ml) of the milk.
- 3: Stir with a whisk or mixer to make a smooth batter.
- 4: While stirring, add the rest (400 ml) of the milk and the 3 eggs.
- 5: Let the frying pan get well hot.
- 6: In the hot pan, toast the pine nuts briefly until they turn light brown.
- 7: Then heat a dash of oil in the pan. Make sure there is some oil in the pan with each pancake so your batter doesn't stick.
- 8: 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.
- 9: Turn the pancake over, and sprinkle the grated Jersey cheese over the pancake.
- 10: Fry the pancake until the cheese is nicely melted. Place the pancake on a plate.
- 11: Then top the pancake with some arugula, the toasted pine nuts and the date balsamic dip.
- 12: Roll up the pancake, cut it in half and secure with a skewer.



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Ready to make your own savoury pancake wraps?

Try these simple and tasty Dutch pancake wraps today and surprise yourself and others with this creative twist on a classic dish. Cold or hot, as a meal or snack, these wraps with Jersey cheese are always a hit. Eat well and enjoy every bite!