



Unique and delicious: Flange cake making



Ingredients

- 100 gram Young sheep's cheese, sliced
- 100 gram Gouda herb-garlic cheese, sliced
- 100 gram Gouda plain, sliced
- 100 gram smoked cheese, sliced
- 125 gram self rising flour
- 350 ml of milk
- 2 eggs
- salt
- 25 grams of butter
- 200 ml crème fraîche
- 2 tablespoons of honey
- 1 tablespoon of chopped parsley

Fancy a delicious dish perfect for brunch or lunch? Try our Flange Tart with 4 cheeses. It is a real treat for cheese lovers. With simple ingredients such as self-rising flour, milk, eggs and a variety of tasty cheeses, you can create a savoury pancake in no time. The cheese melts in deliciously in the oven and the honey cream adds a sweet touch. Cut the cake into points and enjoy the flavours.

Preparation

- 1: Preheat the oven to 200 °C.
- 2: Whisk self-rising flour, milk, eggs and salt into a smooth batter
- 3: Fry the crepes from this in the butter.
- 4: Stack the crepes with the various cheeses in between.
- 5: Place the pancake in the middle of the oven for 10 - 15 minutes until the cheese is slightly melted.
- 6: Whisk the crème fraîche and honey until creamy.
- 7: Cut the pancake cake into points with a sharp knife and serve with the honey cream. Sprinkle the pancake with parsley.

Ready to make pancake cake?

Want some variation? Try Gouda fenugreek cheese, Smoked cheese and Young goat cheese instead of the listed cheeses. Add a spoonful of chopped walnuts to the honey cream for extra crunch. Order the required cheeses and ingredients in our webshop and surprise yourself and others with this tasty Flensjestaart with 4 cheeses. Enjoy your meal!