



## 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!