



Dutch pancakes with cheese



Ingredients

- 300 gr flour
- pinch of salt
- 3 eggs
- 750 ml milk
- 150 gr grated Henri Willig young Gouda

Bereidingswijze

Every day is pancake day with these pancakes.

Preparation

Pancake batter:

Put the flour in a large mixing bowl and stir in a pinch of salt. Make a well in the middle and break the eggs over it. Pour in about $\frac{1}{4}$ of the milk and mix with a whisk or mixer to a smooth batter. Add the rest of the milk a little at a time while mixing.

Baking:

Heat a little butter in a frying pan and let it melt. Pour or scoop some batter into the pan (about 1 tablespoon) and let it flow over the whole surface. Then move the pan gently up and down to make sure the pancake is loose. Turn it over and fry the other side until lightly browned. 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 various ways of making the perfect cheese pancake:

- Bake one side of the pancake, turn it over, put cheese on top and bake it. Cheese does not bake, but sticks to the stack on the next pancake.
- If necessary, bake one side first, turn over, cheese on top and turn over again to bake the cheese. This way the cheese gets nice and crispy (be careful that it does not burn on in the pan).
- Bake one side of the pancake, turn it over and cover half of it with cheese. Then fold the pancake in half and bake both sides. The cheese does not burn or stick to the stack of other pancakes.
- Put a thin layer of pancake batter in the pan. Wait a moment and then put the cheese slices on top. When the cheese has melted a bit, put another layer of pancake batter on top. Now you can flip the pancake when the top layer has hardened a little.

Pancakes are delicious with apple syrup, strawberry jam, but also with spinach or bacon.