

“Palatschinken” Pancakes, Sweet or Savory or Both (Austrian “Crepes”)

Yield: 4-5 large pancakes



- ❑ 2 large eggs
- ❑ 1 cup milk (8 fl.oz | 240 ml)
- 1 cup all-purpose flour (130 g)
- If you can, get unbleached
- ¼ tsp fine table salt

- ❑ 2-1/2 tbsp Clarified butter (Ghee*)

SWEET FINISH

- ❑ Apricot jam, fresh fruit w. mascarpone, or Hazelnut cream
- ❑ Confectioner's sugar or real* vanilla sugar for dusting
- (*split vanilla bean and add to a jar with half fine sugar + half confectioner's sugar; let sit for about 10 days; voila)

SAVORY FILLINGS, e.g.

- ❑ Fresh wilted spinach + mushrooms (Shitake or Cremini)
- ❑ Browned beef + bell pepper paprika ragu (make ahead)

Beat eggs with a whisk. Add salt and 1/3 cup milk only. Whisk until well combined.

Add flower and whisk into a very smooth batter. It will be quite thick. If too hard to whisk add a little more milk. Make sure you don't have any lumps. Now gradually add the remaining milk.

Pre-heat teppanyaki on 5. When orange light is off, set temperature to approx. #8 (varies by model).

Make a tiny trial pancake. If the batter doesn't release the temperature is too low.

Coat hot cooking center with Ghee (optional; any other neutral high smoke point vegetable oil will do). Ladle about 1/3 cup of batter into center (more if necessary) and spread out very thin and even. You can utilize a batter spreader or the back of your ladle (see video clip on Cook-N-Dine YouTube channel).

Once the edges start curling up a bit and bottom is golden, flip palatschinken pancake and cook for another approx. 15 seconds. Fold and place into the very outer warming area of your teppan.

If preparing a savory filling cook it now.

Place one pancake on a plate (brown side down) and put filling onto one half. Then roll up. Or brush with jam or hazelnut spread and fold into triangles. Voila! Enjoy.

*Visit our cookndineblog.com to learn how to diy homemade Ghee. Its high smoke point and subtle butter flavor makes it our absolute favorite for many dishes cooked on the teppan grill.

Batter recipe courtesy to lilvienna.com

