



Lighter-Than-Air Pancake

Fluffy pancakes, vanilla whipped cream, chocolate sauce

Level: 1

4 SERVINGS

Preparation: 20 mins

Cooking Time: 10 mins + 30 mins in the oven

Ingredients

FOR THE CHOCOLATE SAUCE:
¾ cup (100g) dark chocolate
1 cup (250ml) of light/single cream

FOR THE VANILLA WHIPPED CREAM:
2 cups (500ml) cold whipping/double cream
¼ cup (30g) icing sugar
1 tbsp (10g) vanilla sugar

FOR THE PANCAKES:

1 ½ cups (350ml) milk
½ cup (75g) butter
3 eggs
¾ cup (120g) sugar
1 tbsp (10g) vanilla sugar
2 ⅓ cups (300g) flour
4 tsp (20g) baking powder
4 pinches salt
Butter or vegetable oil

4 raspberries or strawberries
A few mint leaves

◆ Start by placing a mixing bowl and your whisk in the refrigerator: good whipping cream can only be achieved in a cold environment with cold implements.

◆ Prepare your chocolate sauce: chop the chocolate and place it into a heat-proof mixing bowl. Place the bowl over a pan of water. Bring the water to a low boil and melt the chocolate. When it is melted, add the light cream, mixing continuously. Turn off the heat. Pour the chocolate sauce into a bottle and plunge it in warm water or keep the sauce warm in its bowl.

◆ Prepare the pancake batter: pour the milk into a saucepan, add the butter and heat over medium heat until the butter is completely melted. Set aside.



Specialty of



Noelle

Lighter-Than-Air
Pancake



Noelle's specialty.

These thick pastries are the special afternoon snacks of the Knights of Favonius. They give people the sense that they have fallen upon a layer of fluffy clouds, and seeing Noelle's smile makes the feeling all the sweeter!