



RECIPE SERVICE | Recipe No. K0004

Cheese pancake

Basic recipe: 10 pancakes

Pancakes are a cooking classic and easily prepared. Our version is refined with a spicy topping. As an in-between meal or a small snack and a true delight for eyes and taste buds. By the way, also a tasty alternative to pizza or tarte flambé.

Ingredients

1.250 l milk
0.750 kg wheat flour
0.035 kg salt
0.005 kg ground pepper
0.005 kg ground nutmeg
0.005 kg sweet paprika powder
0.500 kg whole egg (10 eggs)
0.700 kg tomatoes
0.250 kg green onions

3.500 kg pancake dough

Frying fat

0.200 l vegetable oil

Topping

0.800 kg Heinrichsthaler cheese slices
(or grated cheese)
0.030 kg chives
0.600 kg salami slices, quartered

1.400 kg pancake topping

Preparation:

Mix milk and flour. Add salt, pepper, nutmeg and paprika powder. Beat eggs and add to the mixture. Half, core and dice tomatoes. Cut green onions into rings and add together with tomato cubes to the dough.

Heat oil in a pan (28 cm diameter, 24 cm at the base). Fill in pancake dough, approx. 250 ml. Fry pancake on each side for about 2 minutes until golden brown. If you cannot turn the pancake in the air, put a slightly oiled plate on the pan, turn pan so that pancake is placed on the plate with the brown side up, then let it slide back into the pan.

Put the pancakes on sheets covered with baking paper and top with Heinrichsthaler cheese slices ripped into small pieces (or with Heinrichsthaler grated cheese). Cut large salami pieces into quarters and put them on top of cheese. Put the sheet in the oven at 200 °C. Bake for about 10 minutes until the cheese pancake is golden brown. Sprinkle with chives and pepper before serving. If desired, also sprinkle with dill or parsley.

Variation: Bake the pancake first and put the salami on the baked pancake. You can also use smoked salmon instead.