

Buttermilk pancakes with blueberries



02:45

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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- Chilled 4°C
- 8 Portions
- From Raw

Stage 1
180 °C

- Convection
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Ingredients

250 g	Flour
15 g	Baking soda
1 pinch	Salt
1 pinch	Lemon grated
3 pcs	Eggs
400 g	Buttermilk
1 pinch	Maple Syrup
1 pinch	Powdered sugar

1. Food Preparation

Mix the dry ingredients together. Separate the eggs and mix the yolks with the buttermilk. Mix the two together and allow to swell briefly. Meanwhile, beat the egg whites until stiff. Gently fold the beaten egg whites and blueberries into the mixture.

2. Cooking Instruction

Divide the dough between the trays and cook in the Convotherm.

3. Food Serving Instruction

Arrange the pancakes on a plate and serve with powdered sugar or maple syrup. For dessert, you can also add a scoop of vanilla ice cream and fruit decoration.