

SHREDDED CARAMELIZED PANCAKE

Preparation:

Stir flour, milk, a dash of salt, lemon grit and rum. Separate eggs and add the egg yolk to the flour-mix, then stir the flour mix.

Whisk egg whites with sugar and pinch of salt to a creamy texture - when egg white form firm peaks when whisking, it is ready. Carefully fold the egg whites under the batter mix.

Put butter oil in a pan, pour the batter in the pan cover with a few raisins and almonds, and bake in the oven at 200 °C. When the pastry is dry on top, break it in pieces with two forks. Put icing sugar on top. Butter sliced on top of the pancake pieces. Caramelize it with the icing sugar and the butter in the pan. Put on a plate and put again icing sugar on top.

Serve with plum or apple compote.

Ingredients:

155 g flour
0.5 l milk
100 g sugar
One quarter of a Lemon
A bit of rum
2 eggs
A handful of Raisins
20 g butter
Icing sugar
100 g plum or apple compote
A handful of almonds

