



Fluffy Pancakes with Butter and Fruits

Overview

Difficulty Easy
Servings 5
Preparation Time 60 mins
Cooking Time 20 mins

Ingredients

- 380g Flour
- 30g Baking Powder
- 400g Milk
- 160g Egg Yolks (Approximately 8 eggs)
- 250g Egg Whites (Approximately 8 eggs)
- 60g Sugar
- 2g Sea Salt
- 1 Tbsp Butter
- To Taste Butter
- To Taste Icing Sugar
- To Taste Maple Syrup
- To Garnish Cut Fruits

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Methods

Step 1.

Sift flour and baking powder. Mix well then set them aside.



Step 2.

Separate the egg yolks from the egg whites.



Step 3.

Whisk the milk and egg yolks for 1 minute, using the whisk attachment from the MUM5.



Step 4.

Add the sifted flour and baking powder gradually during the mixing process. Select 'Speed 6' on the MUM5 when all the flour mixture has been added. Whisk till the texture is smooth, then set the mixture aside.



Step 5.

Select 'Speed 4' of the MUM5 and whisk the egg white till soft peaks form. Increase the speed to '7' gradually while adding sugar and sea salt, keep whisking till firm peaks form. Be careful not to overwhip the egg whites.



Step 6.

Gently fold a third of the egg white mixture in to the earlier mixture in step 4; then fold in the remaining egg white mixture. Be careful not to overfold.



Step 7.

Place the pan over medium heat for a minute. Add a tablespoon of butter and a scoop of pancake mix after it is heated.



Step 8.

Flip the pancake when the underside turns brown. Depending on the size of the ladle, the mixture will be ready in 2 to 3 minutes. With the ladle used in this video, the mixture will be ready in 2 minutes.



Step 9.

Serve with desired toppings. Here, we added cut fruits, and topped it with butter and icing sugar.



Guten Appetit



Product Used

MUM5 CreationLine Universal food processor MUM58K20

The powerful kitchen machine in gentle pink / Silver for versatility when cooking and baking.

