

Pfannkuchen

(German Pancakes)

By Chef Robert Graf Alphorn Bistro

Serves 6-8

Batter:

6 eggs
1 ½ cups sifted flour
¼ tsp. salt
4 tbsp. sugar
2 cups milk
1-2 tbsp. butter

Fillings:

1 tbsp. cinnamon & sugar mixture
1 lemon; halved
Strawberry jam with Kirch
Raspberry jam with Kirch
Nutella with Grand Marnier

Lightly beat eggs in a large bowl. Beat in flour, salt, and 1 tbsp. of the sugar, then milk, beating until batter is smooth.

Heat a large nonstick skillet over medium heat until hot. Grease skillet with about 1 tsp. of the butter. For each pancake, pour ½ cup of the batter into skillet. Working quickly, swirl batter to evenly coat bottom of skillet, forming a large, thin pancake. Cook pancake until bubbles appear on the surface, 1 ½ - 2 minutes. Carefully flip pancake with the spatula and cook on the other side until pale golden, about 30 seconds.

Transfer pancake to a clean surface, better side facing down. Generously sprinkle pancake with some of the remaining sugar and cinnamon, squeeze some lemon juice on top, spread choice of jam or Nutella over full surface. Roll pancake up jelly roll style, cut in half crosswise, and transfer to a warm plate. Dust pancake with more cinnamon and sugar. Sprinkle with proper liqueur, ignite (if daring) and enjoy.