KIKKOMAN

Dutch baby pancakes with burrata and prosciutto

Total time **35 mins** **15 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,181 kJ / 521 kcal

Fat: **28.8 g** Protein: **32 g**
Carbohydrates: **33.1 g**

INGREDIENTS

2 portion(s)

120 g	plain flour
200 ml	milk
3	eggs
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
2 tsp	butter
150 g	tenderstem broccoli
2 tbsp	olive oil
1	clove of garlic
To serve:	
125 g	burrata
60 g	prosciutto crudo
30 g	cherry tomatoes
	A few basil leaves
	Freshly ground pepper
1 tsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

PREPARATION

Step 1

120 g plain flour - **200 ml** milk - **3** eggs - **1 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
Preheat the oven to 200° C and place two heat-resistant or cast-iron dishes in it for 20 minutes.

Mix the flour, milk, eggs and Kikkoman Ponzu into a smooth batter.

Step 2

2 tsp butter
Remove the dishes from the oven and coat them with butter. Quickly divide the batter between the two dishes and return to the oven. Bake for about 15 minutes.

Step 3

150 g tenderstem broccoli - **2 tbsp** olive oil - **1** clove of garlic - **1 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
Wash and dry the tenderstem broccoli and cut into smaller pieces.

Heat the olive oil in a pan and add the chopped broccoli. Sauté for 3 minutes, stirring constantly. Add the chopped garlic and Kikkoman Ponzu and fry a little longer.

Step 4

125 g burrata - **60 g** prosciutto crudo - **30 g** cherry tomatoes - A few basil leaves - Freshly ground pepper - **1 tsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
Top each cooked pancake with half the burrata,

broccoli, prosciutto crudo and cherry tomatoes, garnish with the fresh basil and sprinkle with the freshly ground pepper. You can also drizzle the pancakes with Kikkoman Ponzu Lemon.