KIKKOMAN

Easy Dutch Baby pancake with apple and walnut

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

Nutritional facts (per portion):
2,306 kJ / 553 kcal

Fat: **23.6 g** Protein: **19.8 g**
Carbohydrates: **65.2 g**

INGREDIENTS

4 portion(s)

6	eggs
1 tbsp	sugar
160 g	plain flour
320 ml	milk
7.5 tbsp	Kikkoman Mirin-Style Sweet Seasoning
1 tbsp	butter for the pan or mold
400 g	(sour) apples, e.g. Cox Orange
50 g	chopped walnuts
	Seeds of 1 vanilla pod

PREPARATION

Step 1

Preheat the oven to 200°C (180°C fan). Place a large oven-safe pan or round baking dish (Ø 28-30 cm) in the oven and preheat. Only when the oven has reached temperature, prepare the batter.

Step 2

Whisk the eggs with the vanilla sugar, the flour, the milk and 4 tbsp mirin to a smooth batter and let it rest for about 5 minutes.

Step 3

Carefully remove the hot pan from the oven, add the butter, let it melt briefly and spread it. Pour in the liquid batter and immediately bake in the preheated oven for 15-20 minutes until golden brown. The dough rises a lot, but collapses again.

Step 4

Peel the apples, cut them into quarters, remove the core and cut the apples into narrow wedges. Toast the walnuts in a heated pan until golden brown. Add the vanilla seeds, the apples and the remaining Mirin and fry for about 5 minutes until lightly caramelized.

Step 5

Remove the pan with the pancake from the oven, place the apple-walnut mixture in the centre and serve.