KIKKOMAN

Spinach Pancakes

Total time **55 mins** **10 mins** preparation time **30 mins** resting time **15 mins** cooking time

INGREDIENTS

4 portion(s)

100 g	frozen spinach
150 ml	milk
2	eggs
125 g	flour
1 tsp	baking powder
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	sugar
25 g	soft butter
	Oil for frying the pancakes
150 g	crème fraîche
1 tbsp	chopped chives

PREPARATION

Step 1

Thaw the spinach. Combine with the milk and eggs in a blender. Add flour, baking powder, 1 ½ tbsp. soy sauce, sugar and butter; mix to create a smooth batter. Leave to rest for approx. 30 minutes.

Step 2

Fry small portions of the batter in hot oil to make the pancakes.

Step 3

Mix together the crème fraîche, chives and remaining soy sauce. Garnish the pancakes with it and serve.