

## Rezepte mit Pfannkuchenteig / Recipes with pancake batter

### Grundrezept / basic Recipe

I think you can prepare pancake for two days with this ☺

- 500g Mehl / flour
- 1000ml Milch / milk
- 6 Eier / eggs
- eine Prise Salz / a pinch of salt
- ein bisschen Sprudel / a little bit of sparkling water – makes the pancake fluffy
- Butter oder Öl für die Pfanne / butter or oil for the pan ( this you need ever)

You can now look for a recipe you are interested. From the rest you make normal pancakes.

You can put in the freezer and then eat with honey, marmalade, chocolate.....

If you don't want to have always sweet pancakes, you can put some herbs in it. At Aldi you can buy a frozen mix.

### Pfannkuchen mit Äpfeln / pancake with apples

- 1-2 Äpfel / apples
- Rum / rum
- Puderzucker / powdered sugar

Take an apple not so sweet. If you don't like the shell peel the apple. Put out the core housing and cut the apple in rings from ca.1 cm. Put a little bit rum on the apple rings. Take the rings with a fork in the batter and put it in the pan. Carefully invert.

Put it on a plate and give a little bit powdered sugar over it.

It tastes wonderful with vanilla icecream. Or sugared strawberries or with a fruit mix.

### Pfannkuchen mit Pilzen / pancake with Mushroom

- Ein paar Pilze die ihr mögt / some mushrooms you like
- 1 Schalotte / shallot
- etwas Speck oder Schinken / a little bit bacon or ham
- Frischkäse / cream cheese
- Gemischte Kräuter / mixed herbs

Bacon or ham brown with a little bit oil. Add the shallot and brown glassy. Give the mushrooms to it and put a cover on it and switch the stove off.

Spread the pancake with the cream cheese. Put the mushroom mixture on it and roll the pancake.

### Other variation:

You put the mushroom mixture into the batter and then make the pancake.

You can give Tzatziki to this pancake.

### Pfannkuchen mit Bolognesesoße / pancake with Bolognese sauce

I think it is a little bit costly to make a bolognese sauce by yourself. But you can buy one at the Aldi and make it hot.

Give it on a pancake and roll it. You can scatter parmesan or an other cheese over it.

### **Pfannkuchen mit Käse und Schinken / pancake with cheese and ham**

- Geriebenen Käse / Grated cheese
- Schinken / ham

Ham cut into strips. Put it in the pan and brown it. Give pancake batter with herbs over it. After invert give a little bit cheese on the pancake. Fold it together on a half and wait till the cheese is molten.

There you can also have Tzatziki or another cream cheese with taste on it.

### **Pfannkuchen mit Spargel / pancake with asparagus**

- Ein paar Stangen Spargel / some rods asparagus
- Sauce Hollandaise / Sauce Hollandaise (you can get it at Aldi in a pack)
- Pfannkuchen mit Kräutern / pancakes with herbs

Cook the asparagus in water with a little bit of salt, sugar, butter and nutmeg. (if you have)

Warm up the hollandaise. You can make a little bit lemon and herbs on it. Put the asparagus on the pancake and roll it. Give the Sauce Hollandaise separate or over the pancake.

### **Weitere Ideen / For more ideas**

- You can also have applesauce on it.
- You can make a mix from fresh fruits and give it like a compote.
- You can roll it with smoked salmon and herb cream cheese
- You can give fresh cooked vegetables in it.
- You can cut the pancakes with herbs in small stripes and give it into a soup.
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