



Savoury Pancakes with Chervil & Bacon

Throw your pancake creation in a different direction. This delicious pancake recipe contains chervil, bacon and grated cheese. Doesn't it look good?

FEATURED PRODUCT:

BEKA Cookware

INGREDIENTS

- 250 g self-rising flour
- 3 eggs
- 500 ml milk
- 40 g butter
- Handful of chervil
- Handful of parsley
- 40 g grated mature cheese
- 18 slices of bacon
- Several cherry tomatoes
- 125 g mozzarella
- Handful of rocket
- Spicy sauce
- Fried onions
- Pepper

INSTRUCTIONS:

1. Break the eggs, one by one, into a bowl with the self-rising flour and mix with a whisk.
2. Gradually add the milk until a smooth, pourable batter is formed.
3. Coarsely chop the chervil and parsley and mix into the batter along with the grated cheese.
4. Melt a knob of butter in a frying pan and fry three slices of bacon until crispy on both sides. Pour a spoonful of batter over the bacon.
5. Tilt the pan until the batter is evenly spread in the pan and fry until the batter appears dry. Flip the pancake and fry the other side.
6. Carefully slide the pancake out of the pan and garnish with a few cherry tomatoes, a few pieces of mozzarella and some rocket.
7. Finish with some spicy sauce, fried onions and pepper.