



INGREDIENTS

EGG YOLKS

- 4 egg yolks
- 2 TSP of vanilla
- 3 TBSP of granulated sugar
- 1 TSP of baking powder
- 12 TBSP of cake flour
- 2 TBSP of milk

EGG WHITES

- 8 egg whites
- 1 TSP of fresh lemon juice
- 1 TSP of kosher salt
- Pinch of cream of tartar
- 9 TBSP of granulated sugar

WHIPPING CREAM

- ¾ cup of whipping cream
- 2 TBSP of icing sugar
- 1 TSP of crème fraiche
- Drop of vanilla
- Icing sugar for dusting
- Berries of choice



JAPANESE SOUFFLE' PANCAKES

By Caterina Romano's kitchen

DIRECTIONS

1. Place the egg yolks in a large mixing bowl.
2. Add the vanilla, sugar and baking powder and using a hand mixer, mix well until the mixture turns pale yellow.
3. Sift the flour into the egg mixture and continue mixing until well combined.
4. Add the milk, give it a final mix and set aside.
5. Place the egg whites in a large mixing bowl, add the lemon juice, cream of tartar and salt and mix with a hand mixer,
6. While mixing add the sugar one tablespoon at a time until you reach stiff peaks.
7. Fold in the white egg mixture to the egg yolk mixture gently so as to not deflate the egg whites.
8. Heat a frying pan to 300 DF. Using a large ice-cream scooper, place the batter in the pancake molds and cook between 3-6 minutes.
9. Remove the molds, flip the pancakes and cook for another 3-6 minutes.
10. Place the whipping cream, icing sugar, crème fraiche and vanilla together in a mixing bowl and mix until well combined.
11. Plate the pancakes on a serving dish. Scatter berries of your choice. Dust with icing sugar, add a spoonful of the whipping cream and serve.

ENJOY THE JAPANESE SOUFFLE PANCAKES