



INGREDIENTS

BATTER

- 3 large eggs
- 1 ½ cups of full fat milk
- 1 TSP of granulated sugar
- ¼ TSP of kosher salt
- 1 cup of AP flour

CHANTILLY CREAM

- 1 cup of whipping cream
- ½ TSP of clear vanilla
- 2 TBSP of icing sugar

OTHER

- 1 TBSP of butter
- 1 cup of blueberries
- 1 cup of raspberries
- 1 TBSP of icing sugar

NOTES

For best results, all your ingredients need to be at room temperature.



PANNEKAKEN NORWEGIAN PANCAKES

By Caterina Romano's kitchen

DIRECTIONS

1. Using a blender, combine the eggs, milk, sugar, salt, flour and blend until smooth.
2. Refrigerate the batter for ½ hour.
3. In a bowl of a stand mixer fitted with a whisk attachment, combine the whipping cream, vanilla, sugar and whisk until stiff peaks. Transfer to a dish and refrigerate until needed.
4. Heat a large skillet heat over medium-high heat and melt the butter.
5. Scoop about ¼ cup of batter into the skillet and tilt the pan until the butter coats the bottom.
6. Cook until the top looks dry, about 35-45 seconds.
7. Slide a spatula under the pancake and flip to the other side. Cook for an additional 30 seconds.
8. Folded once and twice and transfer the pancake to a serving dish.
9. Repeat with the remaining batter.
10. Serve the pancake by filling the center with the Chantilly cream. Add blueberries and raspberries, fold over twice and serve.
11. Optional, sprinkle with icing sugar.

ENJOY THE PANNEKAKEN NORWEGIAN PANCAKES