Desserts / Netherlands

Poffertjes



Tiny yeasted pancakes of buckwheat and wheat flour, served with butter and icing sugar.

Time 90 min **Servings** 4

What you'll need.

- ☐ 125 g Buckwheat flour
- ☐ 125 g Plain flour
- ☐ 400 ml Warm milk
- ☐ 7 g Dried yeast
- ☐ 1 piece Egg
- ☐ 1 tbsp Sugar
- ☐ 80 g Butter
- ☐ Icing sugar — to taste
- ☐ 1 pinch Salt

Let's make it.

01 Dissolve the yeast and sugar in half the warm milk and let it foam for ten minutes.

02 Mix both flours with the salt, pour in the yeast liquid, the egg and the rest of the milk, and whisk smooth.

03 Cover and leave it an hour in the warm. The batter turns bubbly and roughly doubles.

04 Heat a poffertjes pan or an ordinary one, butter it and spoon batter into the hollows without stirring what is left in the bowl.

05 After a minute, when the edges set, turn them with a fork and give them forty seconds more.

06 Serve them hot with a knob of butter on top and a generous dusting of icing sugar.

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