

Almond pancakes

Preparation time: 25 min. · Level of difficulty: easy ·

Quantity

Ingredients for 2 people.

Ingredients

2 piece Eggs
50 g Almond flour
30 g Sugar
30 ml Milk
Fig jam

Preparation

Beat the eggs with the sugar until foamy, add a small pinch of salt.

Fold the almond flour into the foam. Stir in the milk and leave the dough to rest for about 15 - 20 minutes.

Wipe a small pan (15 cm) with cooking oil and let it get warm. Preferably at a temperature between medium and low.

When the pan is hot, pour in half of the batter, bake until the batter is set, carefully turn it over with a spatula and let it bake until golden brown.

Bake the other half of the batter. Spread medlar jam on one pancake, place the other pancake on top, pour vanilla sauce over it.

Tip: Be careful when turning, almond flour binds the batter less than wheat flour.