Cremoso al Tartufo pancakes



Informations

People : **3-4**
Preparation : **30 min.**
Cooking time : **30 min.**

Ingredients

For 7 pancakes

- 100 g Cremoso al Tartufo rind
- 2 eggs
- 200 ml milk
- 1 pinch salt
- 200 g flour
- 50 ml mineral water
- A splash of oil for frying
- Fresh spinach
- Mushrooms
- Nutmeg
- 1 tbsp sour cream

Preparation steps


FROMI

1. Beat the eggs in a bowl and add the milk.
2. Gradually add the flour to prevent lumps from forming.
3. Add the Cremoso al Tartufo rind and mix with a stick blender to obtain a creamy pancake batter.
4. If necessary, add a little mineral water to achieve the required consistency.
5. Fry the pancakes in a hot pan.
6. Slice the mushrooms and fry until golden, then add the spinach. Fry the spinach for approximately 1 minute.
7. Season with salt and nutmeg.