Morbier AOP Xavier David pancakes with maple syrup



Informations

People : **4**

Ingredients

- 160 g Morbier AOP Xavier David
- 300 g flour
- 4 eggs
- 25 cl milk
- 10 g baking powder
- Pink peppercorns
- Table salt, pepper

Preparation steps

1. Preheat plancha to 240°C.

2. To make pancake batter, begin by separating egg yolks from whites.
3. Mix flour with baking powder and egg yolks in a bowl. Gradually whisk in the milk. Whisk energetically until you have a smooth, even batter. Meanwhile, whisk whites to firm peaks with a pinch of salt.
4. When they hold their shape, stir the batter in gently. Adjust seasoning.
5. Put small ladlefuls of batter on the oiled plancha and cook pancakes for 2 minutes on each side. Keep hot.
6. Place pancakes on sheet of lightly oiled aluminium foil. Cover with thickly diced Morbier cheese. Put back under the barbecue hood and allow cheese to slowly melt.
7. Serve nice and hot with a few pink peppercorns as garnish.

? **Tip:** You could also add some cheese and a few lardons to the batter before cooking the pancakes.