Dutch baby pancake

Raciones para 1

- ❑ 120 ml
  Milk
- ❑ 60 g
  Flour
- ❑ 2
  Eggs
- ❑ 1/2 teaspoon
  Salt
- ❑ 2-3
  Fresh rosemary twigs
- ❑
  Oregano
- ❑ 1 tablespoon
  Butter
- ❑ 1
  Fresh mozzarella
- ❑ 1
  Tomato

1. Place ingredients in a blender or food processor for our pancake: flour, milk, eggs, chopped rosemary, and salt. Mix until you have a smooth batter.
2. Set aside for 30 minutes.
3. Preheat the oven to 200ºC. Place the pan or mold inside the oven.
4. After 30 minutes, remove the pan from the oven and grease with butter before pouring the batter into it.
5. Bake until the pancake is golden brown and puffed.
6. Drain mozzarella, dry with paper towel and place it on the pancake with sliced tomato.
7. Add oregano, a rosemary twig, and serve right away.

Chef's Notes

https://cookinglovers.teka.com/en/receta/dutch-baby-salado-con-tomates-y-mozzarella/