

## 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 200°C. 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

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

