

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

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

COOKING
LOVERS 