



Consejo del chef

We have chosen seeds and pistachios for topping, but let your imagination runs and try with fruits like strawberries, bananas or have you ever tried some grated coconut.

Raciones para 1

177 ml
Milk
120 g
Flour
120 g
Sugar
1 Tsp
Baking powder
1/2 Tsp
Salt
28 g
Butter

- 1 Put butter in a bowl and melt in the microwave for a couple of minutes.
- 2 Add the rest of the ingredients and mix well with a whisker until you have a soft batter.
- 3 Cook the dough in a non-stick frying pan over high heat until brown, and you can see some bubbles on the surface. Flip it over with a spatula and cook for one more minute.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/los-pancakes-de-matilda/>

