

Savory Dutch Baby

Ingredients

- 3 large eggs, room temperature
- $\frac{3}{4}$ cup whole milk, room temperature
- 3 tablespoons unsalted butter, melted, slightly cooled, divided
- $\frac{1}{2}$ cup all-purpose flour
- 2 tablespoons cornstarch
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper

Directions

Place a medium ovenproof skillet, preferably cast iron, in center of oven and preheat oven to 450°. Let skillet heat at least 25 minutes total (prepare your toppings while you wait).

Blend eggs in a blender on high speed until very frothy, about 1 minute. With motor running, gradually stream in milk, then 2 Tbsp. butter; blend another 30 seconds. Add flour, cornstarch, salt, and pepper and blend just to combine. (This batter doubles well if you want to scale up.)

Carefully remove skillet from oven and swirl remaining 1 Tbsp. butter in skillet to coat. Immediately pour batter into skillet (butter will brown quickly, so have batter at the ready to prevent burning). Bake pancake until puffed and brown around edges, 20–25 minutes. It will begin to deflate as soon as it comes out. Top as desired.

Topping Ideas:

Fried eggs, avocado, and shaved ham

Smoked salmon, crème fraîche, and shaved red onion

Sautéed kale, crispy bacon, and aged cheddar

For the Dutch Baby in the pictures, I sprinkled a good $\frac{1}{2}$ cup of freshly grated Parmesan cheese on the pancake. I then topped with several handfuls of fresh arugula and drizzled the greens with good evoo, balsamic vinegar and salt and pepper. A fried egg* and some leftover salmon with shaved Dubliner cheese, thinly slice red onions and plenty of salt and freshly ground black pepper. Thumbs up from the fam! Delicious the next day as well - Cholula makes it bomb!

*When frying eggs, remember to cook the white thoroughly. A little trick is to make an "X" with your spatula in the egg white to redistribute the white in the pan. Sometimes I'll make an "X" on either side of the yolk. You can always make the egg over easy, too.

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Chocolate Dutch Baby

with Homemade Strawberry & Chocolate Sauce

Ingredients

Dutch Baby

- 3/4 c whole milk, room temperature
- 3 large eggs, room temperature
- 1/3 c all purpose flour
- 1/4 unsweetened cocoa powder
- 1 t baking powder
- pinch of salt
- 1/2 t vanilla extract
- 1/4 c granulated sugar
- 3 T butter, divided
- powdered sugar for serving

Strawberry Sauce

- You can use our recipe for strawberry chia jam in place of this recipe
- 16 oz fresh hulled strawberries, sliced
- 1-2 T pure maple syrup

Chocolate Sauce

- 150 g dark chocolate, chopped
- 50 ml cream or whole milk
- 30 ml strong brewed coffee

Directions

Preheat oven to 450 degrees. Place 9-10 inch cast iron pan in oven. Please be careful handling the pan. It will be very hot.

Combine strawberries and syrup in a medium sauce pan. Bring mixture to boil and reduce heat to medium-low. Simmer 10-15 minutes until sauce reaches a syrupy consistency. As sauce simmers, break apart berries with a wooden spoon. Set aside when done.

In a separate small sauce pan, heat cream and coffee until just bubbling. Pour over chocolate and let rest for a minute or two. Stir until well combined.

Combine milk, eggs, flour, cocoa, salt, vanilla, sugar and 2 T melted butter in blender and blend approximately 1 minute until smooth. Let sit up to 25 minutes for flour to absorb liquid.

Carefully remove skillet from oven and swirl remaining 1 Tbsp. butter in skillet to coat. Immediately pour batter into skillet (butter will brown quickly, so have batter at the ready to prevent burning). Bake pancake until puffed and brown around edges, 20-25 minutes. It will begin to deflate as soon as it comes out.

Serve immediately either from pan or remove to a serving platter and top with toppings. Dust with powdered sugar.

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