

Garlic Mushroom & Chives Dutch Baby



Preparation time: 30 mins

Serves: 4 people

User Rating: ★★★★★

Publication: 24 February 2021

Categories: Pancake Tuesday, Dinner Recipes, Vegetarian



Ingredients

Dutch baby pancake

$\frac{2}{3}$ cup (100g) plain flour

1 tsp salt

$\frac{2}{3}$ cup (160ml) milk

3 eggs

30g butter, diced

Garlic and chive mushrooms

- 2 tbsp olive oil
- 40g butter, diced
- 300g Swiss brown mushrooms, halved
- 3 cloves garlic, crushed
- Salt and pepper
- 3 tbsp chopped chives
- 1/3 cup marinated goats curd
- Fresh thyme sprigs for garnish (optional)

Method

Dutch baby pancake

1. Arrange one oven rack in the middle position and remove all other racks above or below. Set oven to 240°C/220°C (fan-forced) and place a 25 cm (top measurement) ovenproof frying pan into oven to heat up.
2. Combine flour and salt in a large mixing bowl and make a well in the centre. Pour in milk and add eggs and whisk to a smooth batter.
3. Once oven has reached temperature, quickly remove hot frying pan from oven using oven mitts. Add butter and swirl pan to coat all the base and sides. Pour in batter and return to oven. Cook 15-18 minutes or until pancake has puffed up and sides are golden.

Garlic and chive mushrooms

1. While Dutch baby is cooking, heat oil and butter in a frying pan over medium-high heat. Add mushrooms and cook stirring for 5-6 minutes. Stir in garlic and season with salt and pepper, cook a further few minutes. Remove and set aside.

Assembly

1. Remove frying pan from oven and immediately top with garlic mushrooms, chopped chives and dollops of marinated goats curd. Garnish with fresh thyme sprigs and cut into wedges. Serve immediately.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
276g	2390kJ 571kcal	24.4g	42.3g	21.4g	22.1g	4g	1090mg	2.7g
Vitamin D								
5.1µg								

All nutrition values are per serve.