CHEFS' TABLE

CRACKING EGG-CELLENCE

DUTCH BABY PANCAKE

Few dishes are as effortlessly impressive as the Dutch Baby pancake. With its golden-brown, puffed-up appearance and custardy center, this delightful creation is part breakfast and part showstopper. Despite its sophisticated look, the Dutch Baby is surprisingly easy to make, requiring just a handful of simple ingredients and a trusty cast-iron skillet. Enjoy this savoury version with pulled pork and spinach, or create your own topping combinations for a different experience every time.

1 cake

4 hours (+ 1 day for ice cream)

INGREDIENTS

- 4 eggs
- 180g milk
- 90g flour
- 1 garlic clove, crushed
- 40g butter
- oil (to fill pan)
- 5g oregano, thyme, parsley mix

OPTIONAL

- 100g pulled pork
- 50g spinach, drained
- 40g parmesan cheese

DIRECTIONS

1. Blend eggs, milk, spices, garlic, and flour together using a hand wand or stand up blender until smooth.
2. Fill the bottom of the cast iron pan with oil, place into the oven to heat for 3 minutes at 475°F. Optional: Measure and set aside cheese, pulled pork, and spinach.
3. Add butter to the pan for the last 1 minute, then remove from the oven and QUICKLY add the batter, and (optional)place the cheese, Spinach, and pulled pork in the middle of the batter. Place the pan back into the oven. Do not open the oven for at least 7 minutes.
4. Watch through oven glass until the Dutch Baby Pancake is a dark golden brown. A little bit of blackening around the edges won't hurt. Should be finished in about 10 minutes.
5. Remove from oven. Caution: the cast iron pan will be extremely hot! Serve and enjoy.

MEET CHEF HOWL JENKINS

Chef Howl began his culinary journey at four, inspired by his father's ability to transform leftovers into delicious meals. After completing his apprenticeship in 2013, he embraced the Farm to Fork concept, focusing on local producers and foraging. Now Head Chef at The Gathering Place Co-op, Howl showcases regional farmers and shares his passion for wholesome food with the Waskatenau community, while being the best father he can be.

The Gathering Place Co-op