



PANCAKES

THE AMERICAN WAY

Ingredients:

600 ml buttermilk
2 ½ tsp vanilla extract
500 gr flour
30 gr baking powder
2 tsp baking soda
2 tsp salt
5 tbsp bastard sugar
1 tbsp yellow cream
4 eggs
½ tsp cinnamon
Liquid butter (for frying)
(red) fruit of your choice
Yoghurt (as topping)

Supplies:

Kamado
pro set
2 half-moon Teppanyaki plates

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 180-200 °C. Place the pro set and place the heat deflectors on the lower level and on the upper level place the 2 half-moon Teppanyaki plates or 1 whole Teppanyaki plate.

Mix all the dry ingredients together in a bowl. Then, in a separate jug, stir the buttermilk with the vanilla extract.

Slowly add the eggs and buttermilk to the dry ingredients until the mix reaches a thickness similar to custard.

When the plate is well warm, next put some butter on this. Pour the batter onto the plate in small amounts so that you get the shape of small pancakes, then close the grill. Regularly check how the pancakes look, when the top is no longer shiny and the bottom is golden brown you can flip the pancakes.

After turning the pancakes you can close the Kamado again and brown the other side as well.

/ 1 whole Teppanyaki plate
one mixing bowl

Kamado set up:
indirect heat

Check that the pancakes are golden brown on both sides and well-done and then it's time to remove them from the Kamado. Repeat these steps for the rest of the batter.

When the pancakes are ready, you can garnish them with fruit and yoghurt, for example. Enjoy your meal!