



DUTCH MINI PANCAKES

BY | GRILLTIMSTER

Ingredients:

Pan cake mix
800 ml milk
2 eggs
3 tablespoons oil
Powdered sugar

Supplies:

Poffertjes pan
BBQ grate
fireproof gloves
Tweezer
Whisk
Brush
Spray bottle

Kamado set up:

direct heat, BBQ grate

Preheat the Kamado

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 200°C. For this recipe, you will be working with direct heat.

Then, place your grill grate in the Kamado.

Use a cast-iron poffertjes pan and place it on the grill.

Let the pan preheat well (at least 5-10 minutes).

Prepare the batter

Put the pancake mix in a bowl.

Add 800 ml of milk, 2 eggs, and 3 tablespoons of oil.

Mix with a whisk or hand mixer until smooth and lump-free.

Let the batter rest for 5-10 minutes for a better result.

Grease the poffertjes pan

Use a little oil or melted butter to lightly grease the indentations.

This prevents sticking and gives a nice golden-brown color.

Pour the batter into the pan

Use a squeeze bottle or spoon to fill the indentations just

below the rim.

Tip: Do not overfill, or they may overflow while baking.

Baking and flipping

Cook the poffertjes for about 1-2 minutes on the first side.

When the top starts to set and bubbles appear, flip them with a tweezer or fork.

Cook for another 30-60 seconds on the other side until golden brown.

Repeat for the remaining batter

Work in portions and keep the cooked poffertjes warm in a bowl covered with a tea towel.

Optional additions

Sprinkle with powdered sugar and add a knob of butter.

Serve with fresh fruit, syrup, or whipped cream.