

German Pancakes

Description

Classic thin German pancakes made with eggs, milk, sparkling water and flour. The golden-brown pancakes can be served sweet with apple sauce and cinnamon sugar or filled with savory ingredients.

Ingredients

4 Stück medium eggs
300 Milliliter milk
100 Milliliter sparkling mineral water
250 Gramm wheat flour
1 Prise salt
50 Gramm clarified butter or butter for frying
1 Esslöffel sugar, optional for sweet pancakes
1 Päckchen vanilla sugar, optional for sweet pancakes

Method

1. Measure all ingredients and prepare a large mixing bowl, a whisk and a non-stick frying pan.
2. Crack the eggs into the mixing bowl.
3. Whisk the eggs briefly until slightly foamy.
4. Add about half of the milk to the eggs and mix thoroughly.
5. Slowly pour in the sparkling water and stir gently.
6. Sift the flour into the bowl in several portions.
7. Whisk thoroughly after each addition of flour to prevent lumps.
8. Gradually add the remaining milk and mix everything into a smooth, fairly thin batter.
9. Add a pinch of salt to the batter.
10. For sweet pancakes, optionally stir in the sugar and vanilla sugar.
11. Allow the batter to rest for a few minutes so the flour can fully absorb the liquid.
12. If desired, preheat the oven to about 60°C conventional heat to keep the finished pancakes warm.
13. Heat a non-stick frying pan over medium heat.
14. Melt a small amount of clarified butter or butter in the pan.
15. Pour one ladleful of batter into the center of the hot pan.
16. Immediately tilt and rotate the pan so the batter spreads thinly and evenly across the base.
17. Cook the pancake for about one to two minutes until the underside is golden brown and the surface is no longer liquid.
18. Carefully loosen the edge with a spatula.
19. Turn the pancake and cook the second side for about one minute until golden brown.
20. Remove the finished pancake from the pan and place it on a plate.
21. Keep it warm in the preheated oven if needed.
22. Add a small amount of clarified butter or butter before cooking each additional pancake.
23. Cook the remaining batter in portions in the same way.
24. Serve the finished pancakes sweet with apple sauce, jam or cinnamon sugar, or savory

with cheese, ham or vegetables.