



AUNTIE'S
YEASTED HOTCAKES
with
KUMQUAT & FENNEL
COMPOTE

Trefethen

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INGREDIENTS

12 kumquats, washed and sliced
into rings (seeds removed)
1 large fennel bulb, medium diced
¾ cup cool water
1 ½ tsp instant yeast
¼ cup warm water
½ cup + 1 Tbsp sugar
1 cup buttermilk
1 cup all-purpose flour
¼ cup coarse corn meal
1 egg
1 tsp baking soda
1½ tsp kosher salt
2 Tbsp melted butter
½ cup toasted hazelnuts

PROCEDURE

1. Combine cool water and ½ cup sugar into a medium-sized pot and place onto the stove. Heat to dissolve the sugar. Add the kumquat, fennel, and ½ tsp salt. Bring to a simmer and slowly cook until tender and reduced, about 20 minutes, taking care not to let it become hard. Set aside.
2. In a medium-sized bowl combine yeast and warm water, gently mix and let stand for 3-5 minutes to bloom.
3. Whisk in remaining sugar and buttermilk to yeast mixture, then add flour and cornmeal in batches to avoid clumping until a thick batter has been made. Cover with a clean kitchen towel and let rise in a warm place for about an hour or until doubled in volume.
4. Whisk egg and baking soda in a separate bowl and add to risen batter. Fold in the melted butter and 1 tsp salt with a spatula. Let rest again for 5-20 minutes to relax the batter. It should not rise much more.
5. Place a medium non-stick pan over medium-high heat, adding a little cooking oil and butter to pan. Spoon batter into pan and cook on one side until you can see small bubbles on the backside of the batter, about 5 minutes. Flip cakes and cook until finished, about 3 more minutes.
6. Place hotcakes on a plate and spoon compote or your favorite fruit preserves over the top and sprinkle with toasted hazelnuts. Enjoy!

TREFETHEN WINE PAIRING

Harmony Chardonnay: *Exquisite aromas of citrus and stone fruit with beautiful minerality. Fruit notes follow on the palate, with integrated flavors of apple blossom, honeysuckle and brioche to round out the profile.*

Auntie's Yeast Hot Cakes

1 yeast cake dissolved in $\frac{1}{2}$ cup warm water.

Put in large bowl, add 1 pt. buttermilk, 2 T sugar, and enough flour for stiff batter. Cover and let rise overnight.

In the morning, add:

2 eggs, beaten

1- $\frac{1}{2}$ teaspoon baking soda dissolved in a little hot water

$\frac{1}{2}$ 3/4 teaspoon salt

3 tablespoons oil or melted butter

Stir well and add more hot water to form right consistency. Wait 5 to 20 minutes before cooking - if

Auntie's Original Recipe Card