



GERMAN PANCAKE
with
APRICOT JAM
& SALTED CREAM

Trefethen

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INGREDIENTS

2 Tbsp butter
6 eggs
1 cup milk
1 cup all-purpose flour
1/2 tsp salt
1 tsp vanilla extract
confectioners' sugar
apricot jam
salted cream

PROCEDURE

1. Preheat the oven to 400F.
2. As oven preheats, put the butter in an ungreased 9-inch baking dish and place in oven until just melted.
3. Place the eggs, milk, flour, salt, and vanilla in a blender. Cover and process until smooth. Pour batter into hot baking dish over melted butter. Bake for 20-25 minutes or until edges are golden brown and puffy.
4. Remove from oven and dust pancake with copious amounts of confectioner's sugar and finish with apricot jam and salted cream.

TREFETHEN WINE PAIRING

Late Harvest Riesling: *Rich fragrances of jasmine and ripe apricot enchant the senses. Flavors of golden raisins, honey and crème brûlée are balanced with graceful acidity. Full-bodied and opulent, the wine delivers a phenomenal mouthfeel and exceptionally long finish.*