

SAVOURY WILD MUSHROOM POFFERTJES (TRADITIONAL DUTCH MINI-PANCAKES)



INGREDIENTS

10



- 1000 ml lukewarm water
- 5 eggs
- 625 g self-raising flour
- 250 g blueberries
- 250 g Roquefort
- 125 g Bresc Mushroom Mix
- 125 g walnuts
- 13 g Bresc Black garlic puree

PREPARATION METHOD

Mix the self-raising flour with the milk, black garlic puree, eggs and mushroom mix until you have a smooth batter. Fry the poffertjes until golden-brown and slide 6 poffertjes onto a skewer. Serve the skewer on a disposable plate and garnish with the blueberries, crumbled Roquefort and chopped walnuts.

USED BRESC PRODUCTS



Bresc Black garlic puree
325g



Bresc Mushroom mix
450g