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

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