

Yogurt Pancakes With Truffle Honey Recipe

Inspired by Chef Ben Ing, Alberta's Kitchen and Store

Video Link: <https://www.youtube.com/watch?v=UuwAn6UWkGg>



Serves: 4-6 (depending on the size of the pancakes)

Preparation Time: 20 minutes

Cooking Time: 30 minutes

Ingredients:

- 4 large eggs, separated
- 500 mL hung yogurt (or Greek yogurt)
- 2 cups all-purpose flour
- 2 tsp baking powder
- Pinch of salt
- Butter, for cooking
- Truffle Hill Truffle Honey, for serving
- Whipped cream, for garnish (optional)

Instructions:

1. **Prepare the Batter:** Begin by mixing the egg yolks with the hung yogurt until they're well combined. Mix the flour, baking powder, and a pinch of salt in a separate bowl. Gently fold this dry mixture into the yogurt mixture. It's important to keep some lumps in the batter to maintain texture.
2. **Whip the Egg Whites:** Whip the egg whites in another bowl until they form stiff peaks. This step is crucial for adding lightness and airiness to your pancakes. Carefully fold the whipped whites into the batter, ensuring not to deflate them.
3. **Cook the Pancakes:** Heat a skillet or griddle over medium heat and add a bit of butter. Pour in the batter to form pancakes and cook until you see bubbles forming on the surface. Then, flip them over and cook until they're golden brown on both sides.
4. **Serve with a Gourmet Touch:** Serve these fluffy pancakes hot from the skillet. The pièce de résistance is a generous drizzle of truffle honey over the top, adding a unique and luxurious flavour. Extravagantly garnish with whipped cream if you prefer.