

Pancakes with Brugge Broodje Classic



Ingredienten:

- 250g Brugge classic cheese in slices
- 200 g Bruges butter
- Honey
- 2 egg yolks, beaten
- 300 g pizza flour
- 3 eggs
- 100 g cane sugar

Preparation:

- Sieve the flour and knead to make a smooth dough with the eggs and the sugar.
- Roll out the dough to 2-3 cm thickness and make rounds of 12 cm diameter.
- Make rounds of 8-10 cm diameter from the slices of cheese.
- Apply egg yolk to 1 side of the pieces of dough.
- Put a round of cheese on the egg yolk side of the dough and apply a second piece of dough with the egg side on the cheese and press the edges together firmly.
- Heat butter in a non-stick pan and bake the cheese biscuits gold-brown on both sides.
- Serve hot with lots of honey and a glass of cream sherry.

4 personen
45 min
Dessert
1.5