

Sweet KIKU-apple pancake

Ingredients

serves 4

2	KIKU apples
5	eggs
250 g	flour
approx. 1/2 litre of milk	
	a pinch of salt
2	tablespoons of sugar
2	tablespoons of butter
	icing sugar for sprinkling

Preparation

Peel and clean the apples and cut them into thin slices.

Mix the flour with the milk, a pinch of salt and the eggs in a bowl.

Heat the butter in a pan and then brown the apples.

Add the mixture to the pan so that it is at least 1 cm. deep and cook first one side, then the other, like a normal pancake. When finished, break it using 2 forks, add the sugar and let it caramelise.

Serve in a dish sprinkled with icing sugar.

