

Spinach pancakes (Yotam Ottolenghi)

Préparation : 30 min • Cuisson : 10 min

Ingrédients

- 250g of spinach
- 110g of flour
- 1 tablespoon of heaped baking powder
- 1 egg
- 50g of unsalted butter
- 1 teaspoon of ground cumin
- 150g of milk
- 100g of chopped spring onions (scallions)
- 1 egg white
- 100g of softened butter
- 1 lemon zest
- 1.5 tablespoons of lime juice
- 1 tablespoon of chopped fresh coriander

Préparation

1. Once is not the norm, here's a savory recipe, but not just any: a pancake recipe from Yotam Ottolenghi that will delight your brunch tables or any other meal, spinach pancakes.
2. If you've already made a recipe from this chef, I don't need to tell you they are perfectly seasoned and everyone will enjoy them, both young and old.
3. And most importantly, don't skip the lemon butter that wonderfully complements these pancakes.
4. Additional info: you can prepare the pancakes in advance and reheat them, and you can even freeze them to have ready-made ones always available.
5. For the butter: of softened butter lemon zest 1.
6. 5 tablespoons of lime juice $\frac{1}{2}$ teaspoon of salt $\frac{1}{2}$ teaspoon of white pepper 1 tablespoon of chopped fresh coriander $\frac{1}{2}$ teaspoon of chili flakes Recipe: Start with the butter: mix it with the other ingredients, adding the lime juice little by little, to achieve a homogeneous mixture.
7. Form a roll in cling film and store it in the refrigerator.
8. Cook the previously washed spinach very quickly in a saucepan with a little water.
9. Drain them in a colander and let them cool.
10. When they are cold, squeeze them with your hands to remove as much water as possible, then chop them coarsely.
11. Separately, mix the flour, baking powder, egg, melted butter, salt, cumin, and milk using a whisk.
12. Then add the scallions, chili peppers, and chopped spinach.
13. Finish by gently folding in the egg white previously beaten to stiff peaks.
14. Cook them in a hot pan with a bit of olive oil: pour about 2 tablespoons of batter to form pancakes about 7cm in diameter.
15. Cook 2 minutes on each side, then place the pancakes on absorbent paper.
16. Continue until the batter is used up, then serve the pancakes warm/hot with the lemon butter and enjoy!