

Madame La Boulange Pancakes



RECIPE

Whole Eggs :	150 gr
Bread Flour :	115 gr
Baking Powder :	
	1 generous teaspoon
Salt :	1 gr
Milk :	140 gr
Liquid Levain:	10 gr

Separate Egg white and yolk

Whisk Egg white and salt together until stiff peak.

On a separate bowl, mix the flour, baking powder, milk, liquid levain and yolk.

Fold the egg white into the batter

Start cooking over medium heat with a nonstick pan (no fat required). Cook it around 2 min on each side.

Add any topping you want

Bon Appetit!

Tips from Madame La Boulanger herself: as soon as you have the first bubble on top, it is time to flip!



ROMAIN DUFOUR

CHEF BOULANGER