



Breton Pancakes Topped with Chocolate and Hazelnut Sauce

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic
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YIELD : 8 to 10 PANCAKES
PREPARATION: 20 MINUTES

INGREDIENTS

Pancakes

- 105 g (3/4 cup) all-purpose flour "*La Merveilleuse*"
- 4 large eggs
- 435 g (1 3/4 cups) plant-based milk substitute
- 30 ml (2 tbsp) margarine (or mild-flavour coconut oil)
- 5 ml (1 tsp) vanilla extract
- 0.5 ml (1/8 tsp) salt

Chocolate and hazelnut sauce

- 85 g (1/3 cup) plant-based milk substitute
- 85 g (1/3 cup) hazelnut butter
- 80 g (1/2 cup) semi-sweet chocolate chips
- 30 ml (2 tbsp) maple syrup
- 5 ml (1 tsp) vanilla extract

Topping

- Bananas, strawberries, etc.

PREPARATION

Pancakes

1. Mix all the ingredients in a blender until smooth.
2. In a hot skillet brushed with oil, pour 65 ml (1/4 cup) to 85 ml (1/3 cup) of batter in the center of the pan and turn it, for a nice thin, round pancake. The pancake will be ready to flip when the sides rise and it is golden underneath.

Chocolate and hazelnut sauce

1. In a small saucepan, combine all ingredients.
2. Heat over low heat, stirring with a whisk until chocolate chips are melted and sauce is hot.
3. Remove from heat and let stand for 5 minutes, allowing the sauce to thicken slightly before serving.



Sublime, delightfully crisp Breton pancakes topped with a chocolate and hazelnut sauce. You can serve them for breakfast or as a dessert.

TIP

* The success of a good pancake lies in its cooking (for my part, I like to use a cast iron crepe pan). Heat your pan over medium heat, brushing with oil. From then on, keep your skillet over medium-low heat and always brush with oil between pancakes. To find out if the temperature is hot enough to cook your pancakes, pour a little batter. If it sizzles, your pan is ready!

VARIATION

* You can refrigerate the hazelnut chocolate sauce and use it as a spread for toast, a bit like 'nutella'!

To serve

1. Place a pancake on a plate and spread a little sauce on top.
2. Cover the centre of the pancake with banana and strawberry slices, then roll it.
3. Pour a little sauce over the top and decorate as desired.