



Unique and delicious: Flange cake making



Ingredients

- 100 gram Young sheep's cheese, sliced
- 100 gram Gouda herb-garlic cheese, sliced
- 100 gram Gouda plain, sliced
- 100 gram smoked cheese, sliced
- 125 gram self rising flour
- 350 ml of milk
- 2 eggs
- salt
- 25 grams of butter
- 200 ml crème fraîche
- 2 tablespoons of honey
- 1 tablespoon of chopped parsley

Preparation

Preheat the oven to 200 °C. Beat self-rising flour, milk, eggs and salt into a smooth batter and bake the pancakes in the butter the crepes. Stack the crepes with the various cheeses between them. Place the crepes in the centre of the oven for 10-15 minutes until the cheese has melted slightly. Whisk the crème fraîche and honey until creamy. Cut the pancake cake into points with a sharp knife and serve with the honey cream. Sprinkle the pancake cake with parsley.

TIP Replace the cheeses from the ingredients list with Gouda fenugreek cheese, Smoked cheese and Young goat cheese.

Add 1 tablespoon of chopped walnuts to the honey cream once.