



TOMORROWLAND AROUND THE WORLD

TASTES OF THE WORLD

PANCAKES WITH TOPPINGS BY ROGER VAN DAMME

Roger van Damme is famous for making the best desserts in Europe and he will prepare some amazing pancakes with toppings.

INGREDIENTS

What we need:

- 245 grams of flour
- 65 grams of sugar
- 660 grams of whole milk
- 4 eggs
- One vanilla pod
- A splash of sunflower oil
- 70 grams of butter
- Clarified butter
- A pinch of salt

1. Firstly, break the eggs and mix them with the whole milk. Whisk these ingredients well.
2. Then cut open the vanilla pod and scrape the marrow out of the pod with a small knife. Put the marrow with the milk and eggs.
3. When you have the combination of eggs, milk and vanilla marrow, mix it with some sugar and flour. Add a pinch of salt and a splash of the sunflower oil.
4. Take a pan and heat up the butter on the cooking fire. Use a low flame to make sure you don't burn the butter. When the butter has melted, mix it with the rest of the mixture.
5. Take the pan and heat up the clarified butter. Scoop the foam off of the pan and poor the clarified butter in a second pan.
6. Take a ladle and fill it with the mixture. This is enough for one pancake.
7. Bake the pancake on both sides and add some toppings for a tasty pancake!