



Mozzarella-courgette pancake au gratin with cherry tomatoes



Ingredients pancakes

30g butter, melted
60g flour
4 eggs
1.25 dl milk
salt
olive oil for frying

Ingredients filling

1 shallots, finely diced
1 clove of garlic, diced
2 courgettes, finely sliced
2 buffalo mozzarella balls
1 handful basil leaves, cut
250g cherry tomatoes,
halved
3 tbsp olive oil
1 pinch fleur de sel

Preparation pancakes

Mix all the ingredients into a smooth dough. Fry the pancake in a Teflon pan with some olive oil.

Preparation filling

Heat the olive oil in a pan and sweat the shallots and garlic. Add the courgette slices and fry for around 2 minutes. Season with fleur de sel. Spread the courgette slices onto the pancake. Dice one mozzarella ball and spread around the pancake with basil. Roll up the pancake and put into an ovenproof dish. Slice the second mozzarella ball and place on the pancake. Distribute the cherry tomatoes around the pancake, sprinkle some olive oil over it and season with fleur de sel. Gratin in the oven for 15 minutes on the Hot Air setting at 180 °C.



Anrichten

Cooking level

After preheating

15 minutes | Hot Air 180 °C