

# Chocolate chip pancakes with caramel sauce



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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 15 pancakes.

## PANCAKE BATTER

- 40g Egg yolks
- 60g Egg whites
- 150g Whole milk
- 125g Strong flour or wholemeal flour
- 6g Baking powder
- 25g Brown sugar
- 3g Salt
- ½ Vanilla bean
- 80g **DARK and/or MILK CHOCOLATE CHIPS**

## MAPLE & MILK CHOCOLATE

### CARAMEL

- 135g Maple syrup
- 135g Whipping cream
- ¼ Vanilla bean
- 85g **JIVARA 40%** chocolate

## PANCAKE BATTER

Mix the salt, brown sugar, vanilla seeds and sift in the flour and baking powder.

Then add the egg yolks and milk. Mix.

Add the (dark and/or milk) **CHOCOLATE CHIPS**.

Beat the egg whites until stiff peaks form and fold them gently into the previous mixture.

## MAPLE & MILK CHOCOLATE CARAMEL

Heat the whipping cream along with the vanilla seeds.

Cook the maple syrup between 115-120°C.

Deglaze the caramel by gradually combining it with the 135g of hot vanilla cream.

Allow this mixture to cool to approx. 80°C, split it into 3 batches and combine them one by one with the melted **JIVARA 40%** chocolate.

Mix using a hand blender.

## ASSEMBLY

Make the maple caramel with **JIVARA 40%** chocolate and set it aside.

As soon as the pancake batter is ready, cook it in a small, hot greased frying pan.

Serve the pancakes with **JIVARA 40%** chocolate maple caramel, a few crushed nuts and/or some fresh seasonal fruit.

### *Chef's tips*

You can make your pancakes in advance and freeze them.

Heat them for 5 minutes when you serve them.

The maple caramel can be made in advance and kept in the refrigerator.

Simply warm it before serving.