

## ESPRESSO MARTINI PANCAKES



### INGREDIENTS

*200 g* all-purpose flour

*1 tbsp* espresso powder

*1 tbs* baking powder

*1 tbsp* granulated sugar

*200 ml* whole milk

*10 dashes* ANGOSTURA® cocoa bitters

*3* eggs

*25 g* melted butter

*100 ml* espresso reduction

*3 tbsp* granulated sugar

*10 dashes* ANGOSTURA® cocoa bitters

*150 g* cream cheese

*50 g* yoghurt

*1 tbsp* dark rum

*40 g* chocolate shavings

Serves: 3 persons

## **METHOD**

Whisk all the pancake ingredients together in a large bowl, until smooth.

Let it sit for half hour.

Melt a small amount of butter in a medium non-stick frying pan over medium heat. Pour 2 tbsp of the mixture into the pan and cook for 2 minutes, gently flip the pancake when you see small amount of bubbles forming on the surface.

### **For the topping:**

Beat the cream cheese, yoghurt, rum, sugar and bitters together with a whisk until smooth. To serve, stack the pancakes with the cream cheese mixture in between them. Top with a dollop of the cream cheese mixture, a drizzle of espresso syrup and chocolate shavings.

Recipe by NA