

## 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 None