Poffertjes
4 grams of instant dried yeast
150 grams plain flour
100 grams of buckwheat flour - use plain flour
300 mls of lukewarm water
3 medium sized eggs beaten lightly
Pinch of salt
200 grams of butter for greasing the pan and serving
1 to 2 cups of icing sugar
Place sifted flours yeast half of the milk and the beaten egg and whisk until you have a stiff dough
Add the rest of the milk and the salt and whisk ingredients until there are no lumps
The mixture should be smooth and runny
Cover the bowl with a damp tea towel and put in a warm place for an hour to rise. It should be quite bubbly
Whisk the mixture again lightly then pour into your squeeze bottle
Heat your poffertjes pan over a medium heat. Grease the whole pan including the holes with your melted butter
Place mixture into holes flip over when bubbly and cook on the other side do not over cook or they will be very dry
Remove from pan place on a platter, pour over melted butter, lemon juice and icing sugar