

Poffertjes

4 grams of instant dried yeast

150 grams plain flour

100 grams of buckwheat flour *- use plain flour*

300 mls of lukewarm water *milk*

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 proffertjes 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