Pancakes with melted chocolate, ice cream and blueberries
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SERVES 4

Classic pancakes with an added luxurious taste of melted chocolate, vanilla ice cream and fresh blueberries.

INGREDIENTS:

PANCAKES
6 dl milk
3 dl wheat flour
0.5 tsp. salt
3 eggs
5 tbsp. liquid butter

SERVE WITH:
200 g BELÖNING milk chocolate tablet with blueberries
300 g fresh blueberries
0.5 l vanilla ice cream

STEP BY STEP:
1. Whisk together half of the milk with flour and salt until you get a smooth batter.
2. Whisk in the eggs and the rest of the milk into the batter, leave to stand for 10 minutes.
3. Stir in the liquid butter.
4. Fry thin pancakes in a hot frying pan.
5. Cut the chocolate into smaller pieces and melt in a water bath.
6. Top the pancakes with melted chocolate, ice cream and fresh blueberries.

SERVING
Top the pancakes with melted chocolate, ice cream and fresh blueberries.