



Buttermilk pancakes with pointed cabbage and St. Mang Limburger Bavarian Made

For 4 portions (approx. 20 pancakes)

For the batter:

125 g flour

Salt

1 tsp sugar

½ tsp baking powder

2 eggs (medium)

250 ml buttermilk

2 tbsp butter and some extra to fry the pancakes.

Also:

180 g St. Mang Limburger Bavarian Made
50%

1 onion

1 carrot

500 g pointed cabbage or tender green
cabbage

1–2 tbsp canola oil or another neutral oil

Pepper, cumin

½ bunch of parsley

2 tbsp maple syrup

1. For the batter, mix the flour with the sugar, baking powder, and a pinch of salt. Separate the eggs and mix the egg yolks with buttermilk and the flour mixture. Melt 2 tbsp butter; lightly brown and stir. Beat the egg whites until they form soft peaks and fold into the batter.

2. Cut the Limburger into slices and arrange on a plate. Peel and chop the onion and carrot. Remove wilted leaves from the cabbage. Clean the rest, and cut out thick veined leaves. Cut cabbage into strips. Steam with carrot, onion, and 1–2 tablespoons oil for 6–8 minutes with lid. Season with salt, pepper, and cumin. Wash parsley, shake dry, and pluck. Coarsely chop the leaves, and mix with the hot cabbage.

3. Heat the pan, and add a little butter. For each pancake, add one heaping tablespoon of batter to the pan. Fry for 2 minutes. Flip and finish frying for 2–3 minutes. Repeat the process until the batter is used up. You can keep the finished pancakes warm in the meantime (e.g. in the oven at 70°C).

4. Dress the pancakes with cabbage, and cover with Limburger. Drizzle some maple syrup over the pancakes.

