



Soft Pancakes with Herbs

🕒 Preparation time: 25 minutes 👤 Portions: 4
🕒 Cooking time: 0 minutes
Total time: 25 minutes

Ingredients (serves 2-4/ 8 pancakes)

For the pancakes

- 300 g (2.5 cups) flour (I used spelt flour)
- 500 ml (2 1/4 cups) plantbased milk
- A dash of sea salt
- 0.5 tsp curcuma (for a nice golden color) Kurkuma
- 1 bunch of chives and/or parsley and/or cilantro or other fresh herbs to your liking
- plantbased oil for baking the flapjacks in a pan
- 2-3 spring onions (optional)

For herbed curd/Greek yoghurt

- 400 g (1.4 cups or 14 oz) vegan curd (Greek yoghurt)
 - 3 tbsp lemon juice
 - 1 tsp tahini
 - Sea salt
 - A handful of fresh herbs
-

Instructions (20-25 minutes)

1. Wash, dry and chop the herbs (one part for the pancakes and a big handful for the vegan curd)
2. Stir together the vegan curd, 2 tbsp of lime juice, 1 tsp tahini, a dash of sea salt and a handful of chopped herbs. Season the curd with some more salt and lemon juice to your taste.
3. For the pancake batter sift the flour into a bowl. Add a dash of sea salt, a bit of curcuma and the plantbased milk and stir a soft dough. Fold under two handful of chopped fresh herbs.
4. Heat some drops of plantbased oil in a non-stick shallow pan. Spread a portion dough evenly in the pan and flip over after the pancakes lifts a little bit from the side (after 1-2 minutes). Than bake nice golden from the other side , too. Bake the pancakes one after the other from both sides and keep warm in the oven.
5. Fill or serve the soft golden pancakes with the herbed curd/Greek yoghurt. Spread additional fresh herbs and chopped spring onions over the pancakes and enjoy!