

Bokksu's Japanese Soufflé Pancakes



Japanese Soufflé Pancakes

Servings: 4 pancakes

Time: 20 minutes

Ingredients:

4 egg yolks

2 Tbsp milk

2 tsp vanilla extract

8 1/2 Tbsp all purpose flour

4 egg whites

3 Tbsp sugar

Butter to coat the pan (optional)

1. Beat the egg yolks with a whisk in a medium size bowl. Mix in milk and vanilla extract. Add flour and mix well.
2. In a separate bowl, whip the egg whites on the highest speed. As the egg whites start to make foam, add sugar one tablespoon at a time. Whip for another 2-3 minutes until meringue holds a 1-inch peak when you lift the whisk and stays put when you turn the bowl upside down.
3. Put a quarter of the meringue in the egg yolk mixture. Mix the meringue with the mixture with a whisk until they are all mixed together. Add half of the meringue into the mixture and slowly fold the mixture with the whisk until it is incorporated so the meringue holds its foam. Do the same for the other half of the meringue.
4. Heat the pan on a low heat. Coat the pan with butter. Of a quarter of the batter, put $\frac{2}{3}$ of the batter onto the pan. Pour a tablespoon of water into the pan and cover the pan with a lid. Cook about 3 minutes until the bottom is golden. Pour $\frac{1}{3}$ of the batter of the quarter of the batter onto the pancake you were cooking. Flip the pancake and add another tablespoon of water. Cover the pan and cook for 3-5 minutes until the bottom is golden. Slightly touch the pancake with a finger. If the batter doesn't come out, it is done! Repeat three more times for four Soufflé Pancakes. Serve with your favorite toppings.

Airy and fluffy, these pancakes are perfect for filling breakfast or afternoon treats. Try the flavor of Western-style Japanese food at home today!