Chocolate pancakes with blackberry compote



Recipe by Silvio Germann



Preparation	30 Mins
Cooking time	4 Mins
Portions	4
Piece	12

Fancy a special twist on the classic pancake? Try Silvio's recipe, light, fluffy, original and simply delicious!

Blackberry compote

200 g blackberry

80 g water

30 g icing sugar

1 untreated lemon, zest and juice

Chocolate pancakes

8 eggs

12 g cornflour

80 g sugar

80 g milk

120 g flour

1 pinch of salt

2 vanilla pods, scraped

some cardamom powder

40 g dark chocolate, coarsely chopped

40 g sunflower oil

some honey

some icing sugar

lemon verbena leaves

Blackberry compote

Halve or quarter the blackberries, depending on their size. Briefly warm them in a frying pan over a medium heat. Add the water and reduce slightly over a high heat for a few minutes until thickens to a syrupy consistency. Season to taste with icing sugar and lemon zest. Depending on the sweetness of the blackberries, add a little lemon juice to taste.

Chocolate Pancakes

Separate the eggs and set the egg yolks aside for the next step. Whisk the egg whites in a stand mixer or food processor. Mix the sugar and cornflour together and gradually add to the egg whites in three batches while whisking. Continue whisking until egg whites are stiff and form peaks when the whisk is lifted.

Whisk the egg yolks, milk, flour and salt until smooth. Add the vanilla seeds and cardamom powder to the batter, then carefully fold in the beaten egg whites in batches. Transfer the mixture to a piping bag.

Cooking the pancakes

Heat a little sunflower oil in a frying pan over medium heat. Pipe evenly sized portions of batter into the frying pan, approximately 7 cm in diameter and 1–2 cm high, leaving enough space between the pancakes.

Cook for 20–30 seconds until the bases begin to set. Then spread a little chocolate evenly over each pancake and cover with a little more batter.

Pour approximately 1 tbsp water around the pancakes in the pan and immediately cover with a lid. After about 2 minutes, carefully turn each pancake over and cook for a further 1–2 minutes until done.Repeat with the remaining pancake batter.

Serving

Arrange the pancakes on a plate. Spoon the blackberry compote over and around them, then drizzle with a little honey and dust with icing sugar. Garnish with lemon verbena leaves, if desired.

Tips

Instead of using a piping bag, you can also spoon the batter into the preheated frying pan using an ice cream scoop or a large spoon. A greased, round cutter with a diameter of approx. 7 cm helps to achieve evenly shaped pancakes.

Additional information

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