

## SAVOURY WILD MUSHROOM POFFERTJES (TRADITIONAL DUTCH MINI-PANCAKES)



### INGREDIENTS

4 

- 400 ml lukewarm water
- 2 eggs
- 250 g self-raising flour
- 100 g blueberries
- 100 g Roquefort
- 50 g Bresc Mushroom Mix
- 50 g walnuts
- 5 g Bresc Black garlic puree

### PREPARATION METHOD

Mix the self-raising flour with the milk, black garlic puree, eggs and mushroom mix until you have a smooth batter. Fry the poffertjes until golden-brown and slide 6 poffertjes onto a skewer. Serve the skewer on a disposable plate and garnish with the blueberries, crumbled Roquefort and chopped walnuts.

### USED BRESC PRODUCTS



Black garlic puree 325g



Mushroom mix 450g