



# Chocolate pancakes

15'  
Hands on

10'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Method

For the pancakes

- Add the butter in a [frying pan](#) and melt it over medium-low heat.
- In a bowl add the buttermilk, the egg, the vanilla, the sugar, the melted butter, and mix well.
- In another bowl add the flour, the baking soda, the cocoa powder, salt, and mix. Transfer the dry ingredients to the bowl with the wet ingredients, and mix with a serving spoon.
- Place a frying pan over medium-low heat and add 1 teaspoon butter.
- Add 2 tablespoons of the mixture into the pan and cook for 1-2 minutes on each side, until cooked through. Cook the pancakes in batches. For every batch, add 1 teaspoon butter.
- Remove and set aside.

For the ganache

- Place a frying pan over medium heat.
- Add the milk, the butter, and let it come to a boil until the butter melts.
- Break the chocolate into small pieces and add it to a bowl.
- Add the hot mixture from the pan to the bowl with the chocolate, and allow 10 seconds for the chocolate to soften. Then, stir until it is completely melted and the ingredients homogenized.
- Serve the pancakes with the ganache, strawberries, and mint leaves.

## Ingredients

- 180 g buttermilk
- 1 egg, medium
- 50 g butter
- 1 teaspoon(s) [vanilla extract](#)
- 50 g granulated sugar
- 120 g self-rising flour
- 1 level teaspoon(s) cocoa powder
- 1 teaspoon(s) baking soda
- 1 pinch salt
- butter
  
- 50 g butter
- 150 g milk
- 200 g chocolate couverture 65%

To serve

- 100 g strawberries
- mint leaves

## Διατροφικός πίνακας

Nutrition information per portion

265 Calories (kcal)	16.0 Total Fat (g)	9.6 Saturated Fat (g)	24.0 Total Carbs (g)
13%	23%	48%	9%
12.0 Sugars (g)	5.0 Protein (g)	2.0 Fibre (g)	0.42 Sodium (g)
13%	10%	8%	7%