



Japanese Lemon Soufflé Pancakes

with Whipped Cream & Maple Syrup



40-50min



2 Servings

What we send

- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- 2 (¼ oz) cornstarch
- 5 oz granulated sugar
- 2 oz maple syrup
- 2½ oz confectioners' sugar
- 1 lemon
- 12 oz can evaporated milk ⁷
- 3 oz mascarpone ⁷
- 1 oz mayonnaise ^{3,6}

What you need

- 4 large eggs ³
- ¼ tsp kosher salt
- 1¼ tsp vanilla extract

Tools

- microplane or grater
- stand mixer with whisk attachment or hand-held electric mixer
- large nonstick skillet with lid
- fine-mesh sieve

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Whip cream

Using an electric mixer, beat mascarpone, ¼ cup evaporated milk, 1 tablespoon confectioner's sugar, and ¼ teaspoon vanilla on high until mixture holds soft peaks. Keep refrigerated until ready to serve.

Separate 4 large eggs. Place egg yolks in a large bowl. Place egg whites in the bowl of a stand mixer or medium bowl and keep cold.



4. Fold batter

Using a paper towel, rub a large nonstick skillet lightly with oil. Preheat over medium-low heat while folding batter.

Add ⅓ of the egg whites to yolk mixture and whisk until combined. Using a spatula, fold in half of the remaining whites until almost combined, then fold in the remaining whites just until no streaks remain.



2. Begin batter

Into egg yolks, finely grate the zest of the lemon and squeeze in 2 tablespoons juice. Whisk in mayonnaise, 1 teaspoon vanilla and ½ teaspoon baking powder until smooth. Using a fine-mesh sieve, sift in 6 tablespoons flour and whisk until smooth (do not over mix).



5. Begin cooking

Transfer batter to a ziplock bag with a 1-inch hole cut in the corner. Pipe 3 mounds (about ¾ cup each) into preheated skillet. Drizzle 1 tablespoon water around pancakes and cover. Cook for 3-4 minutes until edges are set and a few bubbles have formed on the surface. Pipe another ¼ cup batter on top of each pancake, cover, and cook for another 3-4 minutes (keep batter cold while cooking).



3. Whip egg whites

To cold egg whites, add 6 tablespoons sugar, ½ teaspoon lemon juice, and ¼ teaspoon salt. Using a stand mixer with the whisk attachment or a hand mixer, whip mixture on medium speed until glossy, quadrupled in size, and stiff peaks form, 5-7 minutes. Add cornstarch to egg whites and mix for 10 seconds to combine.



6. Flip pancakes

Carefully flip pancakes and drizzle another tablespoon water around pancakes. Cover and cook until cooked through. another 3-4 minutes (a toothpick inserted in the center should come out dry). Transfer to a plate. Repeat process with remaining batter. Dust pancakes with confectioner's sugar and serve with whipped cream and maple syrup. Enjoy!