

YOTAM OTTOLENGHI S SAVORY GREEN PANCAKES WITH LIME BUTTER

The Recipe

<https://cuisinedaubery.com/recipe/green-pancakes/>

Comforting pancakes, fluffy and delicious, for a perfect Mediterranean brunch, from one of my favorite chefs, Yotam Ottolenghi

Chef: Yotam Ottolenghi

Servings: 4

Preparation Time: 20 Minutes

Cooking Time: 2 Minutes

Skill: Easy Level

Cuisine: Jewish Cuisine

Courses: Pancake, Brunch & Goûter, Vegetarian Dish,

Ingredients

For 3 servings

*The Lime Butter

1/2 Cup Butter (113 grams)

1 Lime Zest

1 1/2 tablespoons of Lime Juice

1/4 teaspoon of Salt

1/2 teaspoon of White Pepper

1 tablespoon of Coriander leaves (cilantro)

1 Garlic Clove

1/4 teaspoon of Chile Flakes (Crushed red pepper)

*The Pancakes

1/2lbs Spinach Leaves (227 grams)

2/3 Cup Flour (90 grams)

1 Tablespoon Baking Powder (12 grams)

1 Egg 2 Tablespoons or 50 grams

1/4 Cup Butter (57 grams)

1/2 teaspoon of Salt

1 teaspoon Cumin (2 grams)

2/3 Cup Milk (157 grams)

6 Green Onions ('Scallions')

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2 Green Chiles variety 'Anglet', or 'Anaheim'
2 Egg Whites 4 Tablespoons or 60 grams
A small quantity of Olive Oil To cook the pancakes

For 4 servings

*The Lime Butter

2/3 Cup Butter (150.6 grams)
1.3 Lime Zests
2 tablespoons of Lime Juice
0.3 teaspoon of Salt
0.6 teaspoon of White Pepper
1.3 tablespoons of Coriander leaves (cilantro)
1.3 Garlic Cloves
0.3 teaspoon of Chile Flakes (Crushed red pepper)

*The Pancakes

1/2lbs Spinach Leaves (227 grams)
3/4 Cup Flour (120 grams)
1 Tablespoon Baking Powder (16 grams)
1.3 Eggs 3 Tablespoons or 65 grams
1/3 Cup Butter (76 grams)
0.6 teaspoon of Salt
1 teaspoon Cumin (2.6 grams)
1 Cup Milk (209.3 grams)
8 Green Onions ('Scallions')
2.6 Green Chiles variety 'Anglet', or 'Anaheim'
2.6 Egg Whites 1/3 Cup or 78 grams
A small quantity of Olive Oil To cook the pancakes

For 6 servings

*The Lime Butter

1 Cup Butter (226 grams)
2 Lime Zests
3 tablespoons of Lime Juice
1/2 teaspoon of Salt
1 teaspoon of White Pepper
2 tablespoons of Coriander leaves (cilantro)
2 Garlic Cloves
1/2 teaspoon of Chile Flakes (Crushed red pepper)

*The Pancakes

1/2lbs Spinach Leaves (227 grams)
1 1/4 Cup Flour (180 grams)

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- 2 Tablespoons Baking Powder (24 grams)
- 2 Eggs 1/4 Cup or 100 grams
- 1/2 Cup Butter (114 grams)
- 1 teaspoon of Salt
- 1 teaspoon Cumin (4 grams)
- 1 1/2 Cup Milk (314 grams)
- 12 Green Onions ('Scallions')
- 4 Green Chiles variety 'Anglet', or 'Anaheim'
- 4 Egg Whites 1/2 Cup or 120 grams
- A small quantity of Olive Oil To cook the pancakes

Steps

The Lime Butter

1. Place the Butter (1/2 Cup or 113 g) in a bowl. Let it soften at room temperature for 30 minutes or more
2. I recommend using organic Lime as we are going to use the zest
3. Wash the Lime
4. To grate the Lime Zest (1), my favorite zester tool is the "microplane"
5. Do not grate the fruit on the zester
6. Instead, grate the zester on the fruit, this will ensure you are not grating the white skin which is bitter
7. Grate the zest, and then squeeze the Lime Juice (1 1/2 tablespoons)
8. Dice and add 1 tablespoon into the bowl
9. Crush and add the Garlic Clove (1)
10. Add the Chile Flakes (Crushed red pepper) (1/4 teaspoon) unless you don't like spicy and hot chiles !
11. Combine in a bowl: The Butter (1/2 Cup or 113 g), The Lime Zest (1), The Lime Juice (1 1/2 tablespoons), The Salt (1/4 teaspoon), The White Pepper (1/2 teaspoon), The Coriander leaves (cilantro) (1 tablespoon), The Garlic Clove (1), The Chile Flakes (Crushed red pepper) (1/4 teaspoon)
12. Mix all this together
13. Tip onto plastic wrap
14. Twist the ends of the wrap to seal
15. Hold the ends, and roll to tighten : This is what you should get
16. Place in the refrigerator

The Spinach Pancakes

17. Wilt the Spinach Leaves (1/2lbs or 227 g) with a small quantity of water in a pan on high heat

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18. Drain the leaves
19. Squeeze hard on the leaves to remove as much water as possible (as you don't want your pancakes to turn soggy)
20. Even though Ottolenghi doesn't mention it, I transfer the leaves onto cold water (to preserve the color)
21. Roughly chop the Spinach Leaves with a knife
22. Melt the Butter (1/4 Cup or 57 g)
23. In a mixing bowl, place: the Flour (2/3 Cup or 90 g), the Baking Powder (1 Tablespoon or 12 g), The Egg (1), the Butter (1/4 Cup or 57 g), the Salt (1/2 teaspoon), the Cumin (1 teaspoon or 2 g), the Milk (2/3 Cup or 157 g)
24. Whisk together with a fork or with a wire whip
25. Dice the Green Onions ('Scallions') (6)
26. Ottolenghi recommends to use Green Chiles (2), which you can skip if you don't like hot spices
27. Open the Green Chiles and remove the seeds
28. Dice
29. Add into the bowl the Spinach Leaves (1/2lbs or 227 g), the Green Onions ('Scallions') (6) and the Green Chiles (2)
30. Gently mix
31. Whisk the Egg Whites (2) : you don't want to over mix it, stop beating at the soft peak stage or you won't be able to incorporate it well into the batter
32. Add the Egg Whites (2) into the bowl
33. Gently fold the Egg Whites (2) into the batter, using a hand whisk and then a rubber spatula
34. Do not whisk !!

Cooking

35. You may use a frying pan or a griddle
36. Spray a splash of Olive Oil
37. You may use an ice cream scoop to get the same size across your pancakes and english muffin rings to shape them. To purchase online, see [HERE](#)
38. For the pancakes size : Yottolenghi mentions that pancakes should be about 2.75" (or 2 3/4" or 7 cm) in diameter and 0.39" (or 25/64" or 1 cm) thick.
39. Ladle the batter, press down
40. Shake the rings to form circles
41. Remove the rings right away and cook for about 2 minutes
42. Cook the other side for approximately 2 minutes
43. Set the pancakes aside
44. Slice the Lime Butter
45. Place a slice of lime butter on one of 3 pancakes
46. If the butter doesn't melt, heat the plate in the microwave

Suggestions to improve this recipe...

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Some suggestions for next time...

- I found that there was too much Lime Butter leftover, I may need to decrease the quantities next time, unless you like butter of course !