

## **Germany bite by bite: Buckwheat Pancakes**

Pancakes! Sweet or salty, they're done quickly. In Lower Saxony there is a variant made from buckwheat flour. They combine both: sweet and salty. The good news for people with allergies: buckwheat is gluten-free!

### **Serves 4:**

250 g buckwheat flour

2 eggs

1/2 l milk

2 teaspoons of salt

2 tablespoons clarified butter

100 g bacon (in thin slices)

Cranberry compote

### **Method:**

In a bowl, beat the eggs with the milk and salt, gradually adding flour until you have a smooth mixture. Leave the batter to rest for at least two hours so that it rises nicely. That way the pancakes will work better.

Now melt some butter in a non-stick frying pan, place 2 slices of bacon in the middle, fry until crispy and then pour a ladle of batter over it. The batter should not be too thick.

Fry the pancake on both sides until golden brown.

Serve with cranberry compote!

Some people prefer apple compote — or both — and a slice of pumpernickel (coarse rye) bread with lard.

Enjoy!