

# CITRUS AND CHOCOLATE GANACHE DUTCH BABY

Halfway between a pancake and a Yorkshire pudding, the Dutch Baby is puffy and crusty, yet soft and chewy. We've gone sweet on this one with an awesome complementary Darling Brew Black Mist pairing, though savoury options are also epic.

Feeds: 6 • Prep: 20 minutes • Cook: 30 minutes

## The Pancake Mix

1 C cake flour  
¾ C brown sugar  
½ tsp salt  
1 C milk  
6 large eggs  
1 Tbsp vanilla extract  
Zest of 1 large orange  
A large knob of butter  
(for the pot)

## The Ganache

150 g dark chocolate (70%)  
150 ml fresh cream

## The Toppings

Grapefruit segments  
Orange segments  
Salted macadamia nuts, crushed  
and toasted  
1 Tbsp icing sugar, for dusting

Build a medium-size fire and let it burn down to coals. Using a spade, create a circle in the coals large enough for your pot to fit. Leave a little border of space around the potjie so that no coals are touching the pot. Let the potjie preheat with the lid on for at least 20 minutes.

To make the pancake mix, add the flour, sugar, salt, milk, eggs and vanilla to a large mixing bowl. Use a hand blender to mix until smooth. Or, whisk very well until your arm is sore. Let the batter sit while the pot is heating so that the flour can absorb the liquid properly. Just before you are about to add the batter to the potjie, add the orange zest and give the mixture another good whisk.

Remove the potjie lid and add a big knob of butter to the pot. Use a brush to move the butter around to coat everywhere inside the pot. Carefully pour the batter into the hot potjie and put on the lid. Spread out a few coals on top of the lid and bake for 30 minutes. Alternatively, bake with the lid on in the oven at 220 °C for 25 minutes.

To make the ganache, chop the chocolate into small pieces and place it into a heatproof bowl. Heat the cream in a small saucepan over medium-high heat until bubbles begin to form around the edges. Pour the hot cream over the chocolate and let it stand for 2 minutes. Stir with a spatula to combine and form a smooth, glossy ganache.

After 30 minutes, remove the potjie from the fire and lift the lid. The pancake will collapse in on itself. Let it cool for a few minutes, then carefully remove it from the potjie using a spatula and place onto a serving plate. Drizzle with ganache, dust with icing sugar, top with citrus segments and nuts, and tuck in.

Beer Pairing: Darling Brew Black Mist - it's like they brewed this blacker-than-black porter, just for this dessert. With not-so-subtle hits of coffee and bitter dark chocolate, it contrasts perfectly with the sweet pastry and roasted nuts, and we all know what good mates orange and chocolate are.

