

Styrian Pumpkin Seed Oil Pancakes with Leek Filling



Main dish

Kind of recipe



30 Minutes

Preparation



middle

Severity



Ingredients for 4 people

Pancake batter: ½ l milk 3 eggs 200 g flour salt pepper white vegetable oil for frying
Leek filling: 120 g leek, finely sliced 3 Tsp Styrian Pumpkin Seed Oil P.G.I. (1 Tsp for frying) 40 g roasted Styrian pumpkin seeds 120 g curd cheese 1 clove of garlic salt pepper

Preparation

Stir milk and flour until smooth and add the eggs. Season and mix well. For the filling sauté the leek for some minutes and set aside. Mix the other ingredients in a bowl and add the cooled leek. Fry thin pancakes until they are golden brown. Spread the leek filling on each, roll up and cut into portions. Serve on a plate with some leek and a few drops of Styrian Pumpkin Seed Oil P.G.I..

Recipe from **Kochen & Küche**,
www.kochenundkueche.com / Foto: Mani Hausler