

DRIE-IN-DE-PAN (THREE IN THE PAN)

250 grams flour
1 tsp salt
2/3 teaspoon dried yeast
300 ml milk
1 tsp sugar
50 grams raisins
50 grams currants
lemon rind
1 small tart apple, peeled and grated

Sift the flour into a bowl and mix in the salt. Prepare the yeast as per instructions on the package and mix in with the flour, adding the lukewarm milk gradually, mixing from the middle until the batter is smooth. Add the washed and patted-dry raisins, currants, the peeled and cored and chopped apple and a bit of rasped lemon rind. Cover the bowl with a damp towel, put it in a pan of warm water or near a warm radiator and let it rise for about one hour until it is twice the original size.

Put a dollop of butter and olive oil in a frying pan. With a large spoon, put three small heaps of batter in the pan. Turn down the heat and cook the 'drie-in-the-pan' until the top has dried. Then turn it over and fry the underside. Keep the 'pancake' warm in a lukewarm oven and fry the next ones in the same way. Serve with icing sugar, syrup or any toppings you may use for 'regular' pancakes.

*Please note I couldn't find the exact time of origin of this recipe but everything I found indicates that the recipe is 'old', so possibly around the 16th century from the style of cookery and ingredients used.

Source- <http://www.godutch.com/newspaper/recipes.php>