



**S** I N G L E      **S** E R V E  
**D** U T C H      **B** A B Y

**Ingredients (1 x12 cm pan) :**

- 1 tbsp butter, for melting
- 1 egg
- 20g flour
- 25ml whole milk
- pinch of salt
- pinch of freshly ground pepper
- 1 tbsp shredded mozzarella
- 1 tbsp finely chopped turkey ham
- 1 fried or poached egg, to serve
- chopped chives, to serve

## Directions:

- Heat oven or air fryer to 200 degrees C with the pan inside.
- In a bowl, beat the egg very well. Add the flour, salt and pepper and whisk well until there are no lumps. Add the milk until you have a smooth batter.
- Carefully remove the pan from the oven (don't forget the oven mitts!) and add the butter. Swirl it around so that it coats the pan evenly. Pour the batter in. Sprinkle cheese and ham on top and immediately put the pan back in the oven or air fryer.
- Bake for 7-10 minutes in the oven/5-7 minutes in the air fryer. Keep an eye on it - it is cooked when the pancake has risen and is golden brown, with the cheese bubbling merrily on top.
- In the meantime, fry/poach the other egg to your liking.
- Carefully (again!) remove the dutch baby from the oven or air fryer. Top with the fried egg and sprinkle with chives and flaky salt.
- Serve immediately and enjoy!

