

Delightful Dutch Baby Pancake

with Zesty Lime Curd and Mango
Fruit Salad

45 Minutes

Start here

Before starting, preheat the oven to 425°F. Wash and dry all produce.

Bust out

Large oven-proof pan, measuring spoons, plastic wrap, strainer, zester, spatula, 2 large bowls, small pot, small bowl, measuring cups, whisk

Ingredients

	4 Person
All-Purpose Flour	¾ cup
Egg	3
Milk	¾ cup
Mango	2
Lime	2
White Sugar	100 g
Red Grapes	170 g
Navel Orange	1
Icing Sugar	¼ cup
Unsalted Butter*	4 tbsp
Salt*	

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Make lime curd

- Zest, then juice **limes**.
- Combine **4 tbsp sugar** and **1 tsp lime zest** in a small bowl. Rub together using your fingertips until **mixture** is fragrant.
- Combine **1 egg**, **lime sugar** and **lime juice** in a small pot, then whisk until smooth. Add **2 tbsp butter**.
- Set pot over medium-low heat and cook, stirring constantly with a spatula, until **mixture** thickens and coats the back of a spoon, 5-7 min.
- Immediately remove from heat and pour through a fine mesh strainer into the same small bowl.
- Place a piece of plastic wrap over the bowl, directly in contact with the surface of the **curd**, then refrigerate until ready to use.



Prep fruit salad

- Halve **grapes**.
- Peel, pit, then cut **mango** into 1-inch pieces.
- Cut a piece off the top and bottom ends of **orange**.
- Place a flat end on a cutting board, then cut the **peel** away from the flesh from top to bottom, turning **orange** as you go.
- When peeled completely, place **orange** on its side and cut into ½-inch chunks.



Make Dutch baby

- Place a large oven-proof pan in the oven for 10 min, while you prepare the rest of the ingredients.
- Whisk together **¾ cup flour**, **3 tbsp sugar** and **¼ tsp salt** in a large bowl. (**TIP:** To measure flour properly, use a spoon to scoop flour into your measuring cup, then level off the top with the back of a knife so the flour is level with the top of the measuring cup.) Add **remaining eggs** and **¾ cup milk**, then whisk until smooth, 1-2 min.
- Carefully remove the pan from the oven. Add **2 tbsp butter**, then swirl the pan until melted.
- Pour **batter** into the pan. Return the pan to the **middle** of the oven and bake until **Dutch baby** is golden and puffed-up, 18-20 min.



Finish and serve

- Place **grapes**, **mango**, **orange**, **remaining lime zest** and **remaining sugar** in another large bowl, then toss to combine.
- Cut **Dutch baby** into wedges.
- Divide **Dutch baby** between plates, then top with **mango fruit salad**.
- Drizzle **lime curd** over top.
- Place **icing sugar** into a fine mesh sieve and dust over top.



French recipe title

Subtitle

Total time

D'abord

Start here

Matériel requis

Utensils

Ingrédients

2 personnes

* Essentiels à avoir à la maison

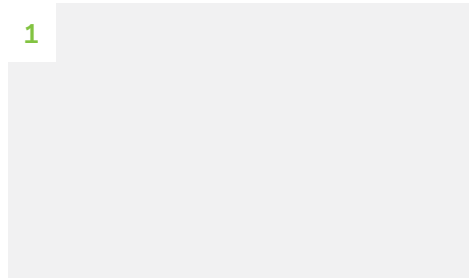
** Temperature

Allergènes

Hé, les cuisiniers! Vous trouverez les informations nutritionnelles sur le site Web ou dans l'appli.

Les ingrédients sont emballés dans des installations où l'on manipule aussi des œufs, du poisson, des crustacés, des fruits de mer, du lait, de la moutarde, des arachides, du sésame, du soja, des sulfites, des noix et du blé.

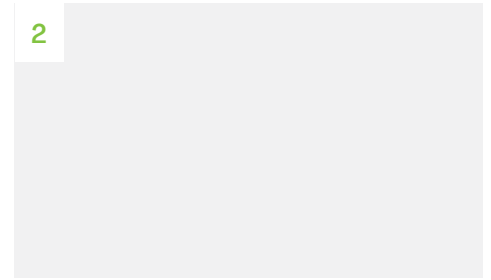
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Step 1 title

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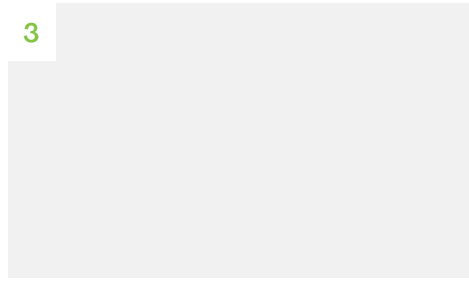
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Step 2 title

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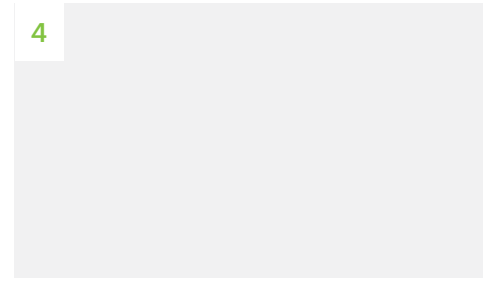
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Step 3 title

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Step 4 title

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