



## RECIPE

## Sweet Dutch Babies with Fresh Fruits and Citrus Curd

Recipe Created For	Main Ingredient
Toughened Nonstick Pro Fry Pan	Eggs
Cook Time	Serving Size
Over 2 hours	4-6

## INGREDIENTS

### Dutch Baby Batter

- 4 eggs
- ½ cup (125 ml) 3.25% milk
- ½ cup (125 ml) flour
- 3 tbsp (45 ml) sugar
- 1 tsp (5 ml) lemon zest
- ½ tsp (2.5 ml) vanilla
- ¼ tsp (1.25 ml) salt
- 1 ½ tbsp (22.5 ml) unsalted butter

### Sweet Toppings

- 2 tbsp (30 ml) pink or red grapefruit zest
- 2 tbsp (30 ml) lemon zest
- 1 cup (250 ml) pink or red grapefruit juice
- ½ cup (125 ml) unsalted butter, cubed
- ¾ cup (180 ml) sugar
- 2 tbsp (30 ml) lemon juice
- 1 vanilla bean, split lengthwise and seeds scraped
- 4 eggs, at room temperature
- 1 cup (250 ml) blueberries
- 1 cup (250 ml) blackberries
- 2 pink or red grapefruits, cut into supremes

## INSTRUCTIONS

### Dutch Baby Batter

In a food processor or blender, combine all of the ingredients, except for the butter. Blend until very smooth and refrigerate for 4 hours or overnight. Let sit out at room temperature for 15 minutes before baking.

### Sweet Toppings

In a small pot, combine half of the citrus zest with the grapefruit juice. Simmer over medium heat until reduced by half, about 12 minutes. Transfer to a heatproof bowl.

Add the butter, ½ cup (125 ml) of the sugar, the lemon juice and vanilla seeds to the bowl of grapefruit juice. Set the vanilla pod aside. Place the bowl over a pot of simmering water to melt the butter, making sure the bottom of the bowl does not touch the water. Add the eggs and cook, whisking often, until the curd is thick enough to coat the back of a spoon, about 10 minutes.

Strain through a fine sieve into a clean bowl. Place plastic wrap directly on the surface of the curd. Refrigerate until completely chilled, about 2 hours.

In a small bowl, combine the remaining sugar and citrus zest. Rub the empty vanilla pod into the sugar to release any remaining vanilla seeds. Set aside. Remove the vanilla pod when ready to serve.

Just before serving, in a bowl, combine the blueberries, blackberries and grapefruit supremes.

#### Assembly

Place an [Iron Handle Skillet](#) or [Toughened Nonstick Pro Fry Pan](#) on the lowest rack of the oven. Preheat the oven to 425°F (220°C).

Working quickly, add 1 ½ tbsp (22.5 ml) of butter to the pan and carefully swirl until melted. Pour the batter into the pan and bake for 15 to 20 minutes, until nicely puffed and golden. Remove from the oven and let sit for 5 minutes. The pancake will deflate at this point, which is completely normal.

Top the pancake with the citrus curd and mixed fruits. Sprinkle with the vanilla-citrus sugar, to taste. You can keep any leftover sugar in the refrigerator for future use.

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