Skyr and Poppy Seed Pancakes with Strawberry Compote

czas przygotowania: **30 min**

poziom trudności: **średni**



Light and fluffy skyr pancakes with poppy seeds, served with a delicious homemade strawberry compote. Made with Gellwe Vanilla Sugar, Gellwe Baking Powder and Gellwe Konfiturex 3:1, these golden pancakes combine a delicate texture with the fresh, fruity flavour of strawberries. Perfect for breakfast, brunch or a sweet afternoon treat.

Składniki

For the pancakes:

- Plain flour or spelt flour – 50 g
- Eggs – 2
- Poppy seeds – 1½ tbsp
- Natural skyr yoghurt – 50 g
- Gellwe Vanilla Sugar – 2 tsp
- Gellwe Baking Powder – 1 tsp
- Olive oil – ½ tsp

For the strawberry compote:

- Fresh or frozen strawberries – 500 g
- Gellwe Konfiturex 3:1 – 1 pack
- Sugar – 150–170 g
- Lemon juice – 1 tsp
- Potato starch – 1 tsp (optional)
- Water – 1–2 tbsp (optional)

Sposób przygotowania