

Savory Spinach Pancakes - Pinaattiletut

A delicious Finnish speciality

Author: Elisa | Inthekitchenwithelisa

INGREDIENTS

(makes about 18 pancakes)

- 80g fresh spinach
- 2 eggs
- 150ml kefir/buttermilk/milk
- 100g flour
- ½ tsp baking powder
- ½ tsp baking soda
- salt
- black pepper
- dry garlic powder (optional)
- olive oil



DIRECTIONS

1. Wash the spinach well and remove any hard stalks. Add the spinach to a small pot and either cover with boiling water or cover with cold water, season with some salt and bring to boil. Once boiling allow to boil for about five minutes. Then remove from heat and strain through a sieve, and with a help of a spoon press as much liquid from the spinach. Then chop the spinach finely and leave aside to cool.
2. To prepare the batter, separate the egg yolks from the egg whites. In a medium bowl whisk egg yolks with kefir just until combined.
3. In a separate bowl combine the dry ingredients and sieve them into the wet ingredients, first about half, mixing shortly in between, and then the rest. Mix the dry ingredients in well so that you have a smooth lump-free batter.
4. Season with salt, black pepper and dry garlic powder, and mix in the spices shortly.
5. In a separate bowl whisk the egg whites until soft peaks form. Add the egg whites to the batter, one half first, folding in carefully until almost combined, then add the rest and fold until almost combined. Now add the spinach and continue folding until the spinach is mixed in well. Make sure you have no big lumps of spinach in the batter.
6. Heat a frying pan on low to medium heat with a little olive oil. Portion the batter with a tablespoon or an ice cream scoop and fry for about a couple of minutes on each side until the pancakes are golden on both sides.
7. Serve the pancakes cool or cold with some lingonberry jam.