

## Gratinated Styrian Pumpkin Seed Oil Pancakes



**Main dish**

Kind of recipe



**30 Minutes**

Preparation

30 Minutes



**middle**

Severity



### Ingredients for 4 people

Pancakes: ½ l milk 2 eggs 2 Tsp Styrian Pumpkin Seed Oil P.G.I. 200 g flour ½ tsp salt 16 slices of cheese oil for frying  
Sauce for gratinating: 300 g pumpkin 100 g cream 1/16 l milk nutmeg salt pepper

### Preparation

Mix the milk, eggs and Styrian Pumpkin Seed Oil P.G.I. well and add the salt and flour. Set aside. Preheat the oven to 180°C with the oven fan on. Bring salted water to the boil and boil the chopped pumpkin al dente. Rinse with cold water. In a pan heat some oil and fry 8 pancakes golden brown. Roll the cheese in the pancakes and place them into a casserole. Mash the boiled pumpkin, add cream, milk and seasonings and mix well. Pour the sauce over the pancakes. Gratinade for approximately 35 minutes. Tip: Fresh green salad with Styrian Pumpkin Seed Oil P.G.I. dressing goes well with this dish.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch**