



JUNE 2022

Herbed Dutch Baby with Minty Peas, Burrata & Arugula

RECIPE ADAPTED FROM TIEGHAN GERARD | PAIRING RIVER RANCH AGLIANICO ROSÉ | SERVES 6

DUTCH BABY INGREDIENTS

- 4 Large Eggs
- 4 Tbsp Salted Butter, Melted
- 2 Tbsp Salted Butter, Divided
- 2/3 Cup Milk, Room Temperature
- 2/3 Cup All Purpose Flour
- 1 tsp Kosher Salt
- 1 1/2 tsp Cracked Black Pepper
- 4 Tbsp Fresh Herbs, Minced
(Mint, Tarragon, Parsley, Basil)

TOPPINGS

- 1 Cup Fresh or Frozen English Peas
- 1 Tbsp Salted Butter
- 1 Tbsp Mint, Chopped
- Burrata, 1 piece
- Prosciutto, 6 pieces
- 2 cups Fresh Arugula
- 1/2 Meyer Lemon, Juiced
- 1 Tbsp Extra Virgin Olive Oil
- 1 tsp Kosher Salt
- 1 tsp Cracked Black Pepper

INSTRUCTIONS

Preheat the oven to 450 degrees. Place 2 tablespoons butter in a 10" cast iron skillet and place in preheated oven for five minutes.

Prepare dutch baby batter - Combine milk, eggs, all purpose flour, melted butter, kosher salt and cracked black pepper in a blender. Blend for 30 seconds, or until batter is smooth. Mince fresh herbs of your choice (recommended: tarragon, mint, parsley) and have ready in a small bowl.

Working quickly, take the preheated cast iron skillet out of the oven and pour batter evenly in pan. Sprinkle minced herbs across the top and quickly return the pan to the oven. Allow to cook for 20 to 25 minutes.

While the dutch baby, crisp your prosciutto in a pan with a little olive oil. Remove from pan and allow to cool. Place 1 tablespoon butter in the same pan and gently warm your English peas. At the last minute, stir through chopped mint and a squeeze of lemon juice. Season with salt and pepper.

Toss arugula with lemon juice, extra virgin olive oil, salt and pepper.

When the Dutch Baby is ready, remove from the oven and top with the dressed arugula, minty peas, burrata, and crispy prosciutto. Enjoy with a glass of LangeTwins Single Vineyard Aglianico Rosé.