

Beghrir Moroccan Pancakes

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Moroccan pancakes are served with honeybutter sauce Best during Ramadan for breaking the fast or predawn but certainly great anytime

Ingredients

- - 1 cup warm water (115 degrees F/46 degrees C) - ½ teaspoon active dry yeast - ½ teaspoon white sugar - 1 cup milk - 1 cup all-purpose flour - 1 cup semolina flour - 2 eggs - 2 teaspoons baking powder - 1 teaspoon salt - 6 tablespoons butter - ¾ cup honey - 1 teaspoon orange-flower water
- or to taste (Optional)

Instructions

1. Place the water
2. yeast
3. and sugar in a blender
4. and let stand without blending for 5 minutes
5. until the yeast softens and begins to form a creamy foam. Add the milk
6. flour
7. semolina flour
8. eggs
9. baking powder
10. and salt. Blend until the mixture is smooth
11. about 1 minute. Leave the mixture in the blender to rest for about 30 minutes. Heat a 5-inch nonstick skillet over medium-low heat. Blend the pancake mixture for about 10 seconds
12. to remix
13. and scoop 1/4 to 1/3 cup of batter into the heated skillet. Cook the beghrir until bubbles have formed and popped
14. and the top of the pancake is no longer shiny
15. about 3 minutes. Do not flip. Adjust the heat as necessary so that the bottoms of the pancakes are just starting to brown when the tops are dry. Blend the batter for 10 seconds or so after cooking 3 or 4 pancakes
16. to keep the batter fluffy. To make the sauce
17. place the butter
18. honey
19. and flower-water flavoring in a microwave-safe bowl
20. and microwave on High setting until the butter is melted and the honey is hot
21. about 1 1/2 minutes. Stir the sauce
22. and drizzle about 1 tablespoon over each warm pancake to serve.