

CALLEBAUT DOUBLE
CHOCOLATE PANCAKES

Gary Parsons, *H&B Executive Chef*

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Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

CALLEBAUT DOUBLE CHOCOLATE PANCAKES

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Ingredients

SERVES 10

CH965 Callebaut Gold Chocolate drops 2.5kg	220g
HS269 Harvey & Brockless Kitchen Dark Chocolate Sauce	150g
IN016 Dorset Sea Salt Flakes 1kg	2g
Plain Flour	250
Cocoa Powder	20
Baking Powder	10
Caster Sugar	20
Milk	250
Egg	1 large
Oil	20
Vanilla Extract	1 tsp
Bananas, peeled & thickly slice on an angle	2 lge
Caster Sugar	2 tbsp



DOUBLE CHOCOLATE PANCAKES
with Caramelised Bananas & Chocolate Crumb

Method for caramelised bananas

1. Scatter 2 tbsp of sugar in a pan. Heat the sugar until it melts and starts to bubble - once bubbling, wait for the colour to turn a deep amber. When the colour has changed, toss in the bananas and coat them in the caramel. If the sugar hardens, drizzle in a little water. Set aside to cool, ready for assembling of the pancake.

Method for gold chocolate crumb

1. Pre-heat the oven at 150 degrees. Place 100g of the Callebaut Gold Chocolate on a baking tray and place in the top of the oven for 5 minutes until it is golden brown. Take out of the oven and set aside to cool.

Method for pancakes

1. In a large bowl, whisk together the flour, cocoa powder, sugar, baking powder, and salt until well mixed.

2. In a separate bowl, beat the egg with milk, melted butter, and vanilla extract until smooth.

3. Pour the wet ingredients into the dry mixture and gently stir until just combined. Avoid overmixing to keep the batter fluffy. Fold in the Callebaut Gold Chocolate drops.

4. Heat a frying pan over medium heat and lightly oil. Add two spoonfuls of batter and cook for 2 to 3 minutes or until bubbles start to appear on the surface, then flip and cook until golden brown on each side - repeat this process.

The Build

1. Start by adding the Harvey & Brockless Kitchen Chocolate sauce to a pan on a low heat to heat the sauce and make more liquifid do this for a couple of minutes

2. To build the pancakes, start with one pancake, then add 4 slices of the caramelised bananas on top. Drizzle with chocolate sauce and finish with the gold chocolate crumb. Repeat this process until you have a good stack of pancakes, then finish with the remaining chocolate sauce and crumb, and a spoonful of vanilla ice cream.

Callebaut Gold Chocolate Drops

Callebaut's Gold chocolate drops have an intense yet balanced caramel taste. With a medium fluidity, it can be used in many different applications, from moulding or enrobing with medium thickness.

Harvey & Brockless Kitchen Dark Chocolate Sauce

The sauce has a glossy, dark brown appearance with a smooth, shiny surface, which deepens slightly in colour when heated, becoming richer and darker in tone. Its aroma carries sweet cocoa notes with a refined dark chocolate bitterness, while the texture is smooth, velvety, and lightly powdery on the palate. The flavour delivers an intense, deep dark cocoa and chocolate profile.

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.
