



**Sustainable Solano**  
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

## **Spring Garden Savory Dutch Baby**

*From Chef Lisa Núñez-Hancock*

Makes four servings

2 cups (tightly packed) spinach  
1/3 cup basil or cilantro  
1/3 cup flat leaf parsley  
1/3 cup dill  
1/2 bunch of asparagus (thin stalks)  
1/2 cup peas  
2 garlic cloves, finely grated  
1/2 small red onion, thinly sliced  
1/4 cup lemon juice  
1 teaspoon olive oil

3 large eggs, room temperature  
3/4 cup milk, room temperature  
3 Tablespoons butter (melted, slightly cooled)  
1/2 cup all-purpose flour  
2 teaspoons cornstarch  
1 teaspoon baking powder  
1 teaspoon lemon zest  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper  
1/4 cup ricotta cheese  
1 lemon (quartered)

Optional Additions: pea tendrils, edible flowers like nasturtiums, pansies and borage. Sliced smoked salmon rolled into rosettes.

## Directions

### Step 1

Place a medium ( 9 inch) ovenproof skillet, preferably cast iron or stoneware, in center of the oven and preheat to 450°. Let skillet heat at least 25 minutes. On the stove top bring 4 cups of water to a boil while prepping other ingredients.

### Step 2

Blend eggs in a blender on high speed until very frothy, about one minute. Add grated garlic, spinach, milk, and herbs. Blend on high speed until well combined. Add sifted flour, cornstarch, baking powder, 2 tablespoons butter, and season well with salt and ground pepper. Blend until all ingredients make a smooth batter.

### Step 3

Carefully remove hot skillet from oven and swirl remaining 1 tablespoon butter in skillet to coat bottom and sides. Immediately pour blended batter into skillet (butter will brown

quickly, so have batter at the ready). Bake dutch baby until puffed and brown around edges, 20–25 minutes.

#### Step 4

While the dutch baby is baking, cook asparagus and peas in boiling water. Make sure not to over cook the vegetables. Immersing them in an ice water bath after cooking will keep them crisp and bright green. While vegetables are cooking, place thinly sliced onion in a small bowl and sprinkle with salt and lemon juice. Set aside.

#### Step 5

The dutch baby will begin to deflate as soon as it comes out of the oven, so you will need to move quickly. Have your remaining ingredients in place and ready to assemble. Place four spoonfuls of ricotta cheese over the surface of the savory pancake. Sprinkle with 2 teaspoons grated lemon zest, 1 teaspoon olive oil, sliced asparagus, peas and marinated red onion slices. If desired, top with pea tendrils and edible flowers and serve immediately with lemon wedges.