

Savory Dutch Baby with Prosciutto, Pear, and Honey-Butter Pistachios



SERVES Serves 4

TIME 1 hour

Why This Recipe Works

We started with our failsafe Dutch baby, which begins in a cold (turned-off) oven to create dramatically puffed, brown, crisp edges and a plush, custardy middle that was thick enough to hold lots of savory toppings. Salty, savory prosciutto; tangy goat cheese; and sweet pear balanced the eggy, buttery Dutch baby. To contrast the pancake's custardy texture, we also added feathery frisée, along with sweet and spicy honey-butter pistachios for crunch.

Gather Your Ingredients

Dutch Baby

- 1¾ cups (8¾ ounces) all-purpose flour
- 1 tablespoon sugar
- ½ teaspoon table salt
- 1½ cups milk
- 6 large eggs
- 3 tablespoons unsalted butter

Prosciutto Topping

- 1 tablespoon lemon juice

Before You Begin

- * A traditional 12-inch skillet may be used in place of the nonstick skillet; coat it lightly with vegetable oil spray before using. Prepare the topping while the Dutch baby rests. The honey-butter pistachios will harden when cool, which is why we prepare them just before serving. We like the crisp, delicate sweetness of a Bosc pear here, but a Bartlett can be used instead. Arugula can be substituted for frisée. This is best eaten with a knife and fork.

Instructions

- ½ teaspoon table salt, divided
- 1 tablespoon extra-virgin olive oil
- 3 ounces frisée, torn into ½-inch pieces (3 cups)
- 8 ounces thinly sliced prosciutto
- ½ Bosc pear, cored and sliced thin
- 4 ounces goat cheese, crumbled (1 cup)
- 1 tablespoon unsalted butter
- 1 teaspoon honey
- Pinch cayenne pepper
- ¼ cup shelled pistachios

- 1. FOR THE DUTCH BABY:** Whisk flour, sugar, and salt together in large bowl. Whisk milk and eggs together in second bowl. Whisk two-thirds of milk mixture into flour mixture until no lumps remain, then slowly whisk in remaining milk mixture until smooth.
- 2.** Adjust oven rack to lower-middle position. Melt butter in 12-inch ovensafe nonstick skillet over medium-low heat. Add batter to skillet, immediately transfer to oven, and set oven to 375 degrees. Bake until edges are deep golden brown and center is beginning to brown, 30 to 35 minutes. Gently transfer Dutch baby to cutting board. Let cool for at least 5 minutes. (Dutch baby will deflate.)
- 3. FOR THE TOPPING:** while Dutch baby rests, combine lemon juice and ¼ teaspoon salt in bowl. Whisking constantly, slowly drizzle in oil. Add frisée and toss well to coat; set aside.
- 4.** Arrange prosciutto evenly on top of Dutch baby. Arrange pear on top of prosciutto. Mound frisée in center of Dutch baby. Sprinkle with goat cheese.
- 5.** Heat butter, honey, cayenne, and remaining ¼ teaspoon salt in small skillet over medium-high heat. When butter is melted, add pistachios and cook, stirring frequently, until nuts are lightly browned, 1 to 2 minutes. Immediately spoon pistachios and any extra honey-butter mixture in skillet over Dutch baby. Cut into wedges and serve.

For a Lush, Custardy Dutch Baby, Start in a Cold Oven

Most Dutch baby recipes call for baking in a preheated oven, but that can lead to a thin, insubstantial center. In a hot oven, heat immediately begins to set the gluten and egg proteins on the surface of the batter, forming a flexible shell. Water inside the shell then turns to steam, prompting the pancake to balloon. Meanwhile, the batter at the circumference, which is in direct contact with the sides of the hot skillet, rapidly rises up and out of the pan, drawing some of the batter from the middle of the skillet with it and resulting in a paper-thin center. Starting in a cold (not preheated) oven means the batter warms gradually, so the center has more time to set (and maintain its stature) before the oven gets hot enough to inflate the rim. Not only is the substantial center luxurious to eat, but it's also able to support a generous amount of toppings.

