

CASSEROLES

VEGETABLE PANCAKES†

(GEMÜSE PFANNENKUCHEN)

- 3/4 lbs. zucchini
- 2 red bell peppers
- 1 cup broth (vegetable, chicken or beef)
- 8 oz. mushrooms
- 1/2 cup diced onions
- 2 tablespoons oil
- 2 large eggs
- 2 cups flour
- 1/2 teaspoon baking powder
- 1 cup milk
- 1 1/2 tablespoons flour
- 1/2 cup whipping cream
- 1 cup chopped parsley
- salt, garlic salt and pepper

Wash peppers and zucchini. Quarter them and cut into 1" pieces. Place vegetables in a pot with the broth. Bring it to a boil and simmer for 10 minutes. Remove the vegetables and reserve the broth. Add water to the broth to make 1 cup. Season vegetables with salt, garlic salt and pepper and set aside. Place 2 cups of flour in a bowl, stir in baking powder, add eggs and milk, and beat until creamy. Take a paper towel dipped in oil and wipe out a 10" frying pan. Heat the pan and pour in about 1/2 cup batter quickly turning the pan side to side allowing the batter spread around the entire bottom. Cook until set and with a spatula turn over the pancake cooking the other side. Place on plate and create 3 more pancakes in the same manner for a total of 4. Wash and slice mushrooms and set aside. Place 2 tablespoons oil in a frying pan. Add onions and sauté 2 minutes. Add mushrooms and sauté until the mushrooms are cooked. Season with salt and pepper. Sprinkle 1 1/2 tablespoons flour over the top. Pour and stir the reserved broth over it. Continue stirring until smooth. Add whipping cream and parsley and stir. Take 1 pancake place 1/4 of the peppers and zucchini on one half and fold the other half over it. Carefully place in a greased casserole dish. Repeat this process with the remaining three pancakes. Spoon the mushroom sauce over the top and bake in a preheated oven at 400° for 20-25 minutes. Serves 4.

