

1

Some **SALT**

100g **BUCKWHEAT-FLOUR**

200g **WATER**

mix all ingredients together into a batter

Galette
buckwheat pancakes

for 4-5 pieces

2

let the batter sit between 15 and 30 minutes

meanwhile grate 150g **CHEESE**

3

6

fold the pancake on all 4 sides and serve it!

wait about 5-7 min.

add 1 **EGG** and the grated **CHEESE** on the other side

5b

flip the pancake

5a

4

add some vegetable **OIL** to a pan

ladle the batter into the hot pan to the desired size

cook the pancake 2-3 min.