

Poffertjes with Homemade Blackberry Jam

Serves:4–6 **Prep:** 45 minutes (+1 hour resting) **Cook:** 45 minutes

INGREDIENTS

- 400ml warm milk
- 14g (2 sachets) instant yeast
- 1 tbsp caster sugar
- 250g plain flour
- Pinch of sea salt
- 1 egg, beaten
- 50g butter, melted
- Extra butter, to serve
- Icing sugar, to serve

FOR BLACKBERRY JAM

- 500g blackberries
- 250g castor sugar
- 3 tbsp lemon juice, plus zest
- 2 x 350ml capacity jars, sterilised

INSTRUCTIONS

1. To make the poffertjes, combine the warm milk, yeast and sugar in a jug and whisk well to combine. Set aside in a warm place for 5 minutes to allow the yeast to activate.
2. In a large bowl, mix together the flour and salt. Make a well in the middle and add the wet yeast mixture and egg. Whisk well until the batter is smooth, then set aside, covered, for 1 hour or until the mixture has doubled in size. Transfer the batter to a batter dispenser or a squeeze bottle.
3. Heat a poffertjes pan over medium heat. Once warm, brush lightly with melted butter.
4. Use the batter dispenser to fill each cavity with about 1 tablespoon of batter. Once you start to see bubbles and the surface is looking dry, it is time to turn them over. Use the tip of a long skewer between the edge of the pancake and the pan to swiftly flip the pancake over.
5. Cook for a further 1 minute until lightly brown, then remove from the pan. The best way to do this without burning your fingers is by using the skewer to spike each pancake, removing several at a time.
6. Repeat with the remaining batter.
7. Divide poffertjes between serving plates, dollop with extra butter and some of the jam and dust with icing sugar.

FOR BLACKBERRY JAM

1. Put three dessert spoons in the freezer to chill.
2. Combine all of the jam ingredients in a medium saucepan and stir well to coat. Set aside for 30 minutes to allow the sugar to draw out the natural blackberry juices.
3. Place the pan over medium heat and stir until the sugar has dissolved. Increase the heat and bring the mixture to a rolling boil. Skim any scum off the surface and discard. Reduce the heat and simmer for 20 minutes.
4. To test if the jam has reached its setting point, put a dollop on a frozen spoon and draw a line through the middle. If the line remains, the jam is ready; if not, return the jam to simmer for a further 5 minutes and then repeat the setting test. Transfer the hot jam to sterilised jars and seal immediately.