

PART 1: CANDIED HAZELNUTS

Equipment	Ingredients
<ul style="list-style-type: none"><input type="checkbox"/> Frying pan<input type="checkbox"/> Parchment paper<input type="checkbox"/> Baking sheet<input type="checkbox"/> Spatula<input type="checkbox"/> Airtight container<input type="checkbox"/> Silica gel packets (optional)	<ul style="list-style-type: none"><input type="checkbox"/> 1/2 cup hazelnuts (65g)<input type="checkbox"/> 1/4 cup sugar (50g)

1. Line a baking pan with parchment paper.
2. Chop up the hazelnuts into big pieces and toast on medium low heat for a few minutes, stirring.
3. Allow nuts to cool, remove loose skins using hands or towel.
4. Put nuts back in clean pan along with the sugar. Toast on medium heat while stirring constantly until sugar is melted. Keep stirring to coat all nuts with melted sugar.
5. Pour the sugar-hazelnut mixture onto parchment-lined pan, let cool completely.
6. Chop up the hardened clusters with a knife into smaller pieces.
7. Use immediately or store in airtight container.

PART 2: MAPLE CARAMEL SYRUP

Equipment	Ingredients
<input type="checkbox"/> Small saucepan <input type="checkbox"/> Small whisk	<input type="checkbox"/> 1 cup brown sugar (208g) <input type="checkbox"/> 1/2 cup water (120g) <input type="checkbox"/> 2 TBSP maple syrup (40g) <input type="checkbox"/> 2 TBSP butter (30g)

1. Cut butter into small pieces.
2. Add sugar and water to saucepan, whisk well
3. Add maple syrup and bring mixture to a boil, stirring, on medium-high heat, then immediately switch to medium/med-low heat, simmer for about 2-3 minutes
4. Add butter and stir until it melts, then immediately remove from heat and allow it to cool to eating temperature.
5. Serve warm.

PART 3: HAZELNUT PANCAKES

Equipment	Ingredients
<ul style="list-style-type: none"><input type="checkbox"/> Frying pan<input type="checkbox"/> Spatula<input type="checkbox"/> 3 mixing bowls<input type="checkbox"/> Sifter<input type="checkbox"/> Whisk<input type="checkbox"/> Electric whisk<input type="checkbox"/> Egg separator (optional)	<ul style="list-style-type: none"><input type="checkbox"/> 1/2 cup flour, minus 1 TBSP (55g)<input type="checkbox"/> 1 TBSP cornstarch (10g)<input type="checkbox"/> 2 TBSP hazelnut flour (14g)<input type="checkbox"/> 2 TBSP brown sugar (26g)<input type="checkbox"/> 1 tsp baking powder (5g)<input type="checkbox"/> 1/8 tsp salt (under 1g)<input type="checkbox"/> 1 large egg<input type="checkbox"/> 1/2 cup buttermilk (112g)<input type="checkbox"/> 3 tablespoons milk (45g)

BATTER

1. Separate egg, place egg whites in clean mixing bowl, set aside.
2. Mix yolk with buttermilk and regular milk in a second bowl.
3. Sift together dry ingredients into a third bowl. Mix in any larger pieces (ie hazelnut chunks) by hand.
4. Pour dry ingredients into the buttermilk mixture, fold with rubber spatula, do not overmix. Rest for 20 minutes.
5. Beat the egg whites to stiff peaks, you can tell it's done if you can turn the bowl upside down without anything falling out.
6. Fold egg foam into rested batter until evenly incorporated. Use immediately.

FRYING

- 1. Preheat pan on medium heat with enough butter to coat the bottom, pan is hot enough when a drop of water added to the pan sizzles.**
- 2. Scoop batter into preheated pan, 1/3 cup per pancake (diameter should be 4 inches or 10cm) coax into a round shape with your spatula.**
- 3. Cook 4-5 minutes per side.**
- 4. Repeat until all pancakes are fried. If you need to re-apply butter, temporarily turn down the heat first to avoid exploding butter.**

To serve, stack pancakes to desired height, top with butter, syrup, and candied hazelnuts.