

Savory Dutch Baby

By Melissa Clark

YIELD 4 to 6 servings

TIME 45 minutes

This savory Dutch baby is like Yorkshire pudding meets a popover meets a gougère, flavored with browned butter, Parmesan and thyme. You can serve it for brunch, pancake style. Or try it as an hors d'oeuvre. Bring the whole thing out to your guests and let them tear it apart with their hands. Salty, cheesy and delicious.

INGREDIENTS

1 cup plus 2 tablespoons all-purpose flour
½ teaspoon kosher salt
½ teaspoon ground black pepper
8 large eggs
¾ cup whole milk
2 tablespoons finely chopped fresh thyme
2 tablespoons minced chives, parsley or tarragon
6 tablespoons unsalted butter
¾ cup grated Parmigiano-Reggiano or Gruyère
Flaky sea salt, for garnish
Sriracha, for serving (optional)
Lemon wedges, for serving

PREPARATION

Step 1

Heat oven to 425 degrees. In a large bowl, whisk together flour, salt and pepper. In a separate bowl, whisk together eggs and milk. Whisk wet ingredients into dry until just combined. Stir in thyme and the other herbs.

Step 2

Melt the butter in a heavy 12-inch ovenproof skillet over medium-high heat. Let it cook until it smells nutty and browns, about 5 to 7 minutes, then swirl skillet so that butter coats bottom of pan.

Step 3

Pour batter into pan and scatter cheese and flaky salt over the top. Bake until puffed and golden, about 25 minutes. Serve with sriracha and lemon wedges on the side.

PRIVATE NOTES

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