



Beghrir (Moroccan Pancakes)

MAKES 20

Every morning at the Riad La Sultana in Marrakesh, I ate breakfast in the courtyard surrounded by tropical flowers and towering palm trees. By the third morning of my stay, the waitstaff knew to send me a plateful of beghrir, spongy pancakes covered with tiny holes resembling a honeycomb. On my last day, I was asked if I'd like to meet the chef and learn to make Beghrir in the hotel kitchen. I eagerly accepted the offer and followed my server to the pristine kitchen where four female cooks were busily prepping the day's menu. The head chef, a middle-aged woman wearing a spotless white coat and silk head covering, showed me how to prepare the yeasty batter blended with semolina flour. It needed to set for an hour, but she had another batch that was ready to use. She held her hand over a hot griddle to make sure it was the right temperature to cook the cakes to perfection. We poured mounds of batter, watching as dozens of tiny bubbles formed on the tops of each cake. I took the skills I learned that day to my own kitchen where I make them, not only covered in butter and honey, but also with stewed mushrooms and tomatoes for a savory vegetarian meal. If there are any leftovers, they freeze perfectly and can be reheated in a warm oven.

INGREDIENTS

Beghrir (Moroccan Pancakes):

2 teaspoons instant yeast

2 teaspoons sugar

1 teaspoon kosher salt

1 cup all-purpose flour

1 cup semolina flour

2 teaspoons baking powder

1 ½ cups lukewarm water

1 cup lukewarm whole milk

Garnishes:

Butter, honey, and jam for serving

PROCESS:

In the bowl of a blender, combine the yeast, sugar, salt, flours, baking powder, water, and milk. Blend on low speed to combine, about 15 seconds. Pour into a large bowl and cover with plastic wrap. Let rest for 1 hour.

Stir the batter to deflate. Heat a non-stick griddle over medium heat. With a ¼-cup measuring cup, scoop out batter and pour onto the hot griddle, spreading with the cup to make an even pancake. Repeat until the griddle is full, but pancakes aren't touching. Cook for 2 ½ -3 minutes, until bubbles form and the tops are set and cooked through. Remove with a spatula to a baking sheet lined with a kitchen towel. Continue making pancakes with remaining batter. When the towel is covered with pancakes, top with



another towel to add more. To reheat, place cooled pancakes on a baking sheet and warm in a 300-degree oven for 8 minutes. Serve with butter, honey, and jam.