

SAVORY DUTCH BABY WITH THYME AND PARMESAN

R·STUART & C^o

Pinot Mom



* ADAPTED FROM MELISSA CLARK

SERVES 4-6 • Wine Pairing Suggestions:
Love, Oregon Pinot Noir Rosé, Bubbly

1 cup plus 2 T white whole wheat flour (or all-purpose)	2 T freshly chopped Italian parsley leaves
½ t kosher salt	6 T unsalted butter
½ t freshly ground black pepper	¾ cup grated Parmesan cheese
8 large eggs	Flaky sea salt for garnish
¾ cup whole milk	Lemon wedges for serving
2 T freshly chopped thyme leaves, plus more for garnish	

I'm not much of a sweet eater, especially at breakfast or brunch. But give me this kind of herby, savory goodness and I'm all in. This dutch baby makes a perfect brunch, served with a mixed green salad or a great hors d'oeuvre served with glasses of our *Love, Oregon, Pinot noir Rosé* or *Bubbly*. I put the hot cast iron pan right on the table and let people pull it apart with their hands. A last minute squeeze of lemon juice really makes this shine.

1. Preheat the oven to 425°. In a large bowl, whisk together the flour, salt and pepper. In a separate bowl, combine the eggs and milk, whisking them together. Whisk the eggs into the flour until just combined, then stir in the herbs.
2. Melt the butter in a 12-inch cast iron or another heavy, oven-proof skillet over medium high heat. Cook the butter just until it is browned and smells nutty, about five minutes. Swirl the skillet to coat the bottom of the pan with butter.
3. Pour the batter into the skillet and scatter the cheese and flaky salt over the top. Bake until the Dutch baby is puffed and golden brown, about 20 to 25 minutes.
4. Sprinkle the extra thyme leaves or stems over the top and serve with lemon wedges on the side for each person to squeeze themselves.

