

PESTO AND PROSCIUTTO DUTCH BABY

Serves: 2

Total Time: 45 minutes

INGREDIENTS

- 3 large eggs at room temperature
- $\frac{3}{4}$ cup whole milk, room temperature
- 3 tablespoons unsalted butter, divided
- $\frac{1}{2}$ cup all-purpose flour
- 2 tablespoons cornstarch
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon cracked black pepper
- $\frac{1}{3}$ cup pesto, divided
- $\frac{1}{2}$ cup Gruyere cheese, grated
- 2 ounces prosciutto, torn

Other delicious toppings

- Fried eggs
- Sliced avocado
- Fresh Herbs
- Sliced Tomatoes

DIRECTIONS

Place a medium ovenproof skillet, preferably cast iron, on the center rack of your oven and preheat to 450°F. Let skillet heat at least 25 minutes total while you are preparing the dutch baby.

Blend eggs in a blender on high speed until very frothy, about 1 minute. With the motor still running, gradually add in milk then two tablespoons of melted butter. Blend another 30 seconds. Combine flour, cornstarch, salt, pepper in a small bowl then add to blender and pulse for 30 seconds.

Carefully remove the skillet from the oven and add the remaining tablespoon of butter, swirling to coat the bottom. Pour the egg mixture into the skillet and immediately sprinkle half of the cheese and drop half the pesto in spoonfuls on top.

Bake for 20-25 minutes, until puffy and sides are golden brown. Remove from the oven and top with remaining cheese, pesto and prosciutto. Serve immediately.