

# COOKING UP THE MAGIC

## *Dutch Baby with Harvest Pear and Whipped Honey Goat Cheese*

Remembered from Napa Rose at  
Disney's Grand Californian Hotel & Spa



### INGREDIENTS SERVES 4

#### *Whipped Honey Goat Cheese*

- 1/4 CUP** goat cheese
- 2 TABLESPOONS** cream cheese
- 1/2 CUP** heavy cream
- 4 TEASPOONS** honey
- 1/4 TEASPOONS** orange zest

#### *Dutch Baby*

- 4 TABLESPOONS** butter, cut into cubes
- 3** eggs
- 1/2 CUP** flour
- 1/2 CUP** whole milk
- 1 TABLESPOON** sugar
- PINCH** nutmeg

#### *Caramelized Pears*

- 3 TABLESPOON** butter
- 4** medium ripe pears, peeled, quartered, and cored
- 1/4 CUP** brown sugar

#### *Topping*

- 1 TABLESPOON** honey
- Confectioners' sugar





## DIRECTIONS



### *For Whipped Honey Goat Cheese:*

1. Combine goat cheese, cream cheese, heavy cream, and honey in the bowl of a stand mixer fitted with the whisk attachment. Whip on high speed until light and fluffy.
2. Add orange zest, stir to combine, and set aside.

### *For Dutch Baby:*

1. Preheat oven to 400°F. Evenly divide butter among four (6-inch) oven-proof skillet or baking dishes. Set aside.
2. Combine eggs, flour, milk, sugar, and nutmeg in a blender. Blend on high until the mixture is thoroughly combined and no lumps remain.
3. Add skillet to oven and cook for 2-3 minutes, until butter melts. Remove skillet from oven and pour 1/3 cup batter into each pan.
4. Return to oven and bake for 16-18 minutes, until edges and center are puffed and golden. While pancakes are baking, prepare the pears.

### *For Caramelized Pears:*

1. Melt butter in large sauté pan over medium heat. Add pears, cut-side down, and cook, stirring occasionally, until they begin to brown, about 5 minutes.
2. Sprinkle with brown sugar and gently stir. Cook, stirring occasionally, until pears begin to caramelize, about 5 minutes more. Remove from heat and set aside.

### *To Serve:*

1. Remove Dutch Babies from oven and promptly dollop whipped honey goat cheese on top of each pancake, making a mountain in the center. Arrange caramelized pears around whipped cheese.
2. Drizzle honey on whipped cheese and dust Dutch Baby with confectioners' sugar. Serve hot.

**Note:** Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

