

The Atlanta Journal-Constitution  
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**Food**



Blackberry  
dessert from  
Nicaragua. F2

Berries are  
yummy, too, in  
pancakes from  
Château Élan. F2



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**From Market to Kitchen**

From the menu of...

Château Élan, 100 Rue Charlemagne, Braselton. 678-425-0900, www.chateauelan.com

By **C.W. Cameron**  
For the AJC

**Q:** My husband and I recently spent the Fourth of July weekend at Château Élan and ate the most wonderful wild berry pancakes at the brunch in the Versailles Restaurant. Is there any possibility that you can get the recipe for us? Thanks so much!  
— Kelly Barker, Kennesaw

**A:** "From the menu of..." gets so many requests for recipes that we are just now getting to one that came in last July. Château Élan's executive chef Marc Suennemann was happy to provide this recipe.

Fresh berries are used for the compote at the Versailles Restaurant, but you can use frozen berries if you wish.

For a thoroughly indulgent breakfast, serve the pancakes as they do at Château Élan with a glaze of unsweetened whipped cream.



Styling by Marc Suennemann Special; Château Élan photo

**Château Élan Wild Berry Pancakes**

**Hands on:** 20 minutes **Total time:** 30 minutes  
**Makes:** 14 pancakes

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|--|--|
| <b>1¼ cups all-purpose flour</b>               | <b>powder</b>                          |
| <b>1 cup buttermilk</b>                        | <b>½ teaspoon baking soda</b>          |
| <b>½ cup (1 stick) unsalted butter, melted</b> | <b>½ teaspoon vanilla extract</b>      |
| <b>¼ cup heavy cream</b>                       | <b>1 pinch kosher salt</b>             |
| <b>2 eggs</b>                                  | <b>1 pinch lemon zest</b>              |
| <b>2 tablespoons granulated sugar</b>          | <b>Wild Berry Compote (see recipe)</b> |
| <b>1 teaspoon honey</b>                        | <b>Mint sprigs, for garnish</b>        |
| <b>1 teaspoon baking</b>                       |  |

In a medium bowl, whisk together flour, buttermilk, butter, cream, eggs, sugar, honey, baking powder, baking soda, vanilla, salt and lemon zest. Let mixture rest 10 minutes.

Heat a griddle or skillet until very hot. Turn heat down to medium high and lightly grease griddle or skillet. Ladle ¼ cup portions of the batter to make each pancake. Cook until bubbles cover the top of the pancake, about 2 minutes, then flip and cook until golden brown on bottom, about 1 minute. Remove from griddle or skillet and keep warm. Repeat with remaining batter. Serve immediately with Wild Berry Compote and garnish with mint sprigs.

**Per pancake:** 139 calories (percent of calories from fat, 58), 3 grams protein, 12 grams carbohydrates, trace fiber, 9 grams fat (5 grams saturated fat), 51 milligrams cholesterol, 162 milligrams sodium.

**Wild Berry Compote**

**Hands on:** 10 minutes  
**Total time:** 10 minutes  
**Makes:** 2 cups

- 2 tablespoons unsalted butter**
- 4 cups mixed berries, cleaned and trimmed (strawberries, blueberries, raspberries)**
- ½ cup granulated sugar, or to taste**
- Zest and juice of 1 lemon, or to taste**
- 1 pinch kosher salt**
- 10 mint leaves, cut into very thin slivers**

In a large skillet, melt the butter over medium-high heat. Add berries, sugar, lemon zest and lemon juice. Sauté the mixture, stirring often, until the berries begin to break down and release their juices, about 5 minutes. Add salt and check for seasoning (adding more sugar or lemon juice, if desired). Remove pan from heat and stir in mint leaves. Serve immediately with warm pancakes.

**Per ¼-cup:** 97 calories (percent of calories from fat, 27), 1 gram protein, 19 grams carbohydrates, 2 grams fiber, 3 grams fat (2 grams saturated), 8 milligrams cholesterol, 16 milligrams sodium