

Goat Cheese and Dill Dutch Baby
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Total Time: 45 minutes
Prep Time: 10 minutes
Cook Time: 35 minutes

Yield: 6 servings

Ingredients

1 cup/148 grams crumbled plain goat cheese
½ cup chopped fresh dill, plus picked fronds for garnish
2 tablespoons olive oil
1 lemon
Coarse kosher salt, such as Morton
Ground black pepper
1 cup/135 grams all-purpose flour
8 large eggs
¾ cup/190 milliliters whole milk
4 tablespoons/57 grams unsalted butter
2 cups watercress leaves with tender stems, or other tender greens such as spinach or arugula
1 tablespoon honey

Preparation

1. In a small bowl, combine goat cheese, ¼ cup dill and 1 tablespoon oil. Zest lemon over mixture, season with a pinch each of salt and pepper and let sit to marinate.
2. Heat oven to 425 degrees with a rack in the lower third. In a large bowl, whisk together flour, ½ teaspoon salt and ¼ teaspoon black pepper. Add remaining ¼ cup dill and stir. In a separate bowl, whisk together eggs and milk. Whisk wet ingredients into dry until just combined.
3. Melt butter in a heavy 12-inch ovenproof skillet over medium-high heat. Let it cook until it smells nutty and browns, about 5 minutes, swirling the skillet so that butter coats the bottom and sides of the pan.
4. Pour batter into the hot buttered skillet and spoon half of the marinated goat cheese into the center of the batter. Bake until puffed and golden, 20 to 22 minutes.
5. To serve, cool the Dutch baby slightly in the pan, 5 to 6 minutes. Top with watercress and dill fronds. Spoon remaining goat cheese on top and drizzle with honey and remaining 1 tablespoon olive oil. Slice the lemon and squeeze a wedge over the greens. Serve immediately.