



THE DOUGH HOUSE

— Intimate Gastro Experiences —

Sourdough Discard Pancakes with Za'atar and Herbs



These savoury sourdough discard pancakes are quick, flavourful, and packed with herbs and spices. Perfect as a light breakfast or side dish! Fulden recently created this recipe using our own amazing Za'atar spices, and it has quickly become her favourite! For a delicious twist, try making it with our [pizza/pasta spice mix](#)—it's equally delightful and adds its own unique flavour.

Ingredients

- 175g sourdough starter (unfed/discard)
- 2 tbsp water
- 1 egg
- 1 tbsp za'atar spices (or your favourite spice mix)
- 1 tsp baking powder
- 1/4 tsp pink Himalayan salt
- 2 spring onions, chopped
- 2 tbs fresh herbs (parsley, chives, dill), finely chopped
- Olive oil, for frying

Instructions

1. Prepare the Batter

In a medium mixing bowl, combine the sourdough discard, water, and egg. Whisk until smooth.

Add the za'atar spices, baking powder, salt, chopped spring onions, and fresh herbs. Mix well until everything is evenly incorporated.

2. Preheat the Cooking Surface

Heat a cooking stone or cast-iron skillet over medium heat. Lightly coat the surface with olive oil, ensuring even coverage.

3. Cook the Pancakes

Once the skillet is hot, spoon a small amount of batter onto the surface to form pancakes about 10 cm (4 inches) in diameter. Use the back of the spoon to spread them slightly if needed.

Cook for 2-3 minutes, or until bubbles form on the surface and the edges start to set. Flip the pancakes carefully and cook for an additional 1-2 minutes, until golden brown on both sides.

4. Serve

Remove the pancakes from the skillet and keep warm. Repeat with the remaining batter, adding more oil as needed.

Serve hot, garnished with a sprinkle of za'atar or more fresh herbs if desired.

Enjoy these pancakes with a dollop of Greek yogurt or cream cheese, a drizzle of olive oil, or alongside a fresh salad!