



Pancakes

MAKES:4

PREPARATION TIME:5 minutes plus standing time

COOK TIME:10-15 minutes

INGREDIENTS:

- 100g plain flour
- Pinch of salt
- 2 large eggs
- 200ml milk
- Filippo Berio Mild and Light Olive Oil for frying
- Lemon juice and caster sugar to serve



METHOD:

Sift the flour and salt into a bowl add the eggs and beat well with a balloon whisk until smooth. Gradually add the milk whisking all the time until a smooth batter is formed. Leave to stand for at least 10 mins.

Heat a little oil in a non-stick frying pan, add 2-3 tbsp of the batter to the pan, tilting it so that it coats the base of the pan evenly and thinly. Cook for 2 minutes or until the base is golden. Flip or turn over the pancake and cook for a further 1-2 minutes. Transfer to a plate and keep warm. Make a further 7 pancakes in the same way.

Cook it with: Mild&Light in colour