

# Pancakes

Perfect pancake recipe – use for:

- savoury and sweet dishes
- great on their own with lemon and sugar on Shrove Tuesday
- wrap around fillet of beef when making Beef Wellingtons

**Ingredients** – makes 12 small

115g Plain Flour  
1 Egg - beaten  
300ml Whole Milk  
25g Butter – melted  
Pinch Salt  
Vegetable oil



## Method

- Sift flour and salt together, beat in egg and milk
- Add melted butter – leave to rest 20 mins
- Heat 1 x tbsn vegetable oil in small non stick frying pan
- Add pancake mixture till coats bottom of pan
- Brown lightly and turn

The first may look a little dodgy but they improve as you get used to the process.

## Shrove Tuesday

2011 – 8 March  
2012 – 21 February  
2013 – 12 February  
2014 – 4 March  
2015 – 17 February  
2016 – 9 February  
2017 – 28 February  
2018 – 13 February  
2019 – 5 March  
2020 – 25 February

Onecall Hospitality January 2011