

The Perfect Pancake Recipe

Helping your 'kitchen' run smoothly

As a demonstration of our commitment to go the extra mile here is a fabulous recipe so you can make exceedingly good pancakes.

- **Preparation Time:** 5 Minutes
- **Cooking Time:** 5 Minutes
- **Serves:** 4 People

Ingredients:

- 2 Eggs
- 2 tsp Plain Flower
- 2 tsp Caster Sugar
- 300 ml Milk

Step-by-Step:

1. Mix eggs, flour, sugar and salt to a paste. Slowly add the milk mixing continuously until it becomes the consistency of paint.
2. Pour into a flat, hot, buttered pan. Lift the pan moving the mixture so that it evenly coats the base of the pan to form a thin pancake.
3. After about 2 minutes the pancake should be loose. Tease the edges and then with a rolling motion, toss the pancake and catch it again to cook the other side for approx 1 minute.

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