



# PARSLEY PANCAKES



## INGREDIENTS

SERVES 6

- 110g plain flour
- a pinch of salt
- 2 eggs
- 200ml milk, mixed with 75ml water
- Small bunch parsley
- 100g grated cheese
- 2 tbsp melted butter
- extra butter for cooking the pancakes

## FROM THE GARDEN

- Eggs
- Parsley

## EQUIPMENT

- Sieve
- Large mixing bowl
- Grater
- Hand whisk or beaters
- Rubber spatula
- Small saucepan
- Small, non-stick frying pan
- Plastic egg slice
- Plate

## INSTRUCTIONS

1. Remove the leaves from the parsley stalks and finely chop.
2. Sift the flour and salt into a large mixing bowl.
3. Make a well in the centre of the flour and break the eggs into it.
4. Whisk the eggs, making sure you include all the flour from around the edges as you go.
5. Start to add small amounts of the milk/water mixture, a little bit at a time, until it is all incorporated.
6. Slide a rubber spatula around the edge of the bowl to incorporate any bits of flour, and then whisk the mix until it is smooth.
7. Add the finely chopped parsley and melted butter to the mixture.
8. Melt a small amount of butter in the frying pan and swirl it around to cover the whole of the pan.
9. Using a medium to high heat, put a ladle or spoon of the batter into the pan, tipping it around so that it coats the base of the pan.
10. After about a minute, lift the edges of the pancake and if it is ready on one side flip the pancake to cook on the other side.
11. Sprinkle this side with grated cheese, allow it to melt and then fold the edges in and serve.