

Sweet Pancake

Crespelle con cioccolato mandorlé

Serves 4 -

Ingredients:

350g/12oz plain flour
pinch salt
2 tbsp caster sugar
½ tsp baking powder
2 free-range eggs
375ml/13fl oz milk
2 tbsp melted butter, plus extra for frying
1/4 cup of almonds (optional)
1 tbsp of cocoa

For the raspberry coulis

raspberries
caster sugar, to taste
2 tsp cherry brandy (optional)
icing sugar, to serve

To serve:

Chocolate sauce, raspberries, vanilla ice cream, Almonds

Cooking time: Approx 15 minutes

Method:

1. To make the pancake batter, mix the flour, salt, sugar and baking powder together in a large bowl.
2. Make a well in the centre and add the eggs and milk and mix together. Add the melted butter and mix well..
8. For the raspberry coulis, blend the raspberries with enough sugar to sweeten and the cherry brandy (optional). Sieve to remove the pips, if you like.
9. To cook the pancakes, heat a small non-stick frying pan over a medium heat. Add a little melted butter then add a ladleful of the batter mixture. Cook for 1-2 minutes until golden, then flip over and cook the other side for about one minute. Place on a warm plate and repeat with the remaining batter.
10. To serve, place a generous scoop of Vanilla ice cream sprinkled with almonds on each plate or use as a filling for each pancake and roll up. Pour over the raspberry coulis and dust with icing sugar and cocoa.