



Souffle Pancakes

INGREDIENTS

4 eggs
30g milk
½ tsp vanilla extract
4g baking powder
60g plain flour
50g sugar
20g Butter
Some water

Toppings:
Cold butter, sliced
Blueberries
Strawberries, sliced
Rose petals
Maple syrup
Icing sugar



Makes: 3 pancakes



Prep Time: 15 min



Cooking Time: 15 min

METHOD

Mise en place:

Prepare a non-stick pan with lid and weigh all the ingredients.

Let's cook:

Separate egg yolks and egg whites into two separate bowls.

Add milk and vanilla extract to the egg yolks and whisk.

Add baking powder and sieved plain flour in the egg yolks mixture. Whisk until combined.

Beat egg whites with a hand mixer until foamy, then add sugar and beat until stiff peaks form.

Add beaten egg whites to the egg yolk mixture. Using a whisk, gently fold in the egg whites.

Using a silicone spatula, gently mix the egg yolks and egg whites mixture together until combined.

On a non-stick pan, melt butter. Scoop 2 big spoonful of batter and place on the fry pan.

Add a few teaspoonful of water in the empty space inside the pan and cover with a lid, allowing the pancake to steam. You should have the heat set on medium low. Cook for 2 minutes.

Remove lid and flip the pancake to the other side, add a few teaspoonful of water again in the empty space inside the pan and cover with the lid. Cook for another 2 minutes.

Both sides of the pancake are now nicely golden brown, transfer on a plate and decorate with butter, blueberries, strawberries, rose petals, drizzle of maple syrup and sprinkle of icing sugar.

Serve immediately. Enjoy!



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