

MAKES

12 thin pancakes (18-20cm each)

INGREDIENTS

* 125g plain flour
* 1 egg and 1 yolk
* 300ml milk

METHOD

1. Sift 125g plain flour into a bowl and make a well in the middle. Whisk together one egg, one egg yolk and a little milk taken from the 300ml, then pour into the well. Whisk with a little of the flour.
2. Gradually whisk in half of the remaining milk, drawing in the rest of the flour a little at a time, to make a smooth batter. Stir in the remaining milk. Cover and leave to stand for about 30 minutes.
3. Heat the frying pan and brush with a little oil.
4. Ladle two or three tablespoons of batter into the pan and tilt the pan so that the batter spreads out evenly over the bottom.
5. Cook the pancake over a medium-high heat for 45-60 seconds until small holes appear on the surface, the underside is lightly browned and the edge has started to curl. Loosen the pancake and turn it over by tossing or flipping it with a palette knife. Cook the other side for about 30 seconds until golden. Slide the pancake out of the pan.
6. Heat and lightly grease the pan again before making the next pancake. Serve the pancakes as they are made, or stack them on a plate and reheat before serving. (If the pancakes are hot when you stack them they will not stick together; there is no need to interleave them with greaseproof paper.)

**Topping Ideas:**

\*Banana

\*Strawberries and crème fraiche

\*Kiwi

\* Lemon and sugar

\*Honey

\*Blueberries

\*Raspberries

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