

PANCAKES



INGREDIENTS (makes 30)

For the pancakes

85g (3oz) self-raising flour

1 free-range egg

300ml (½ pint) milk

Drizzle oil (spruzzata)

For the chocolate sauce

55g (2oz) caster sugar

Splash hot water

30g (1¼oz) cocoa powder

METHOD

STEP 1. To make the pancakes:

WHISK the flour, egg and milk **in** a bowl to make a batter.

STEP 2. To cook:

HEAT the oil **in** a pancake pan;

LADLE the mixture **in**;

FRY the pancake **for** 1-2 minutes **on** each side or **until** golden.

REPEAT to make further pancakes.

STEP 3. For the sauce:

WHISK the sugar, water and cocoa together **in** a small pan **over** a gentle heat; **ADD** extra water depending on how thick you require the sauce.

STEP 3. To serve:

TRANSFER the pancakes **to** a serving plate;

DRIZZLE the chocolate sauce **over**.