

Blue Peter

How to make savoury pancakes



Introduction

Make some yummy savoury panckes and impress your friends and family. Don't forget to take a picture and send it to us at bluepeter@bbc.co.uk

You will need

- ✓ 100g Plain flour
- ✓ 2 Eggs
- ✓ 300ml Semi-skimmed milk
- ✓ Pinch of salt
- ✓ Oil for frying
- ✓ Mixing bowl
- ✓ Whisk
- ✓ Frying pan
- ✓ Spatula
- ✓ Savoury filling of your choice, we have gone for cheese and ham.

Instructions

Step 1



In a bowl mix together the flour and salt.

Step 2



Make a hole in the middle of the flour, crack in the eggs and pour in 50ml of milk.

Step 3



Whisk the mixture, starting in the middle then slowly mix in the flour around the edges.

Step 4



Whisk your mixture until you have a thick paste.

Step 5



Slowly start adding the rest of your milk while whisking until your mixture is the consistency of single cream.

Step 6



Now it is time to cook your pancakes – ask an adult for help as your frying pan and oil will get very hot.

Place on a medium heat, add a teaspoon of oil and tilt around the base of the pan.

Step 7



Pour some batter into the centre of the pan and tilt your pan to get a thin even layer.

Step 8



Leave it to cook for 30 seconds, then it will be ready to turn.

Step 9



To flip your pancake use the spatula to make sure your pancake is not stuck to the base of your pan.

Then, holding the pan handle tight, pick up your pan and quickly toss your pancake into the air to turn it over and catch it into the pan.

Step 10



Make sure your pancake is flat with no folds then leave to cook for another 30 seconds.

Step 11



Now it is time to add your filling! We've used cheese and ham but you can use whatever savoury treat you prefer.

Place your pancake on a plate and place your filling in the centre then wrap your pancake round it like a blanket.

Step 12



Your pancakes are now ready to be shared with your family and friends.