

# Lace Pancakes with Berry Compote & Creme Fraiche

## Serving 12

Simple and effortlessly achieved using just a squeeze bottle and a fairly steady hand, these lace pancakes are a delicate delight. Served alongside a warm berry compote and lashings of crème fraîche they are perfect for an extra special breakfast.

Preparation time: 5 minutes

Cooking time: 10 minutes

### INGREDIENTS

#### FOR THE PANCAKES

120g plain flour

1 tsp caster sugar

Pinch of salt

2 eggs

200ml milk

Butter, for frying

#### FOR THE BERRY COMPOTE

300g mixed frozen berries

1/2 tsp vanilla essence

1 tbsp caster sugar or honey

Squeeze of lemon

#### TO SERVE

200g crème fraîche

Icing sugar

#### YOU WILL NEED

Plastic squeeze bottle with nozzle

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### METHOD

#### **Perfect for this is: Le Creuset Toughened Non-Stick 24cm Crepe Pan**

1. First, make the pancake batter by placing the flour, sugar and salt in a large bowl. Crack in the eggs and roughly whisk to form a thick paste.
2. Pour in the milk and whisk again to form a smooth, thick batter ensuring there are no lumps. Set the batter aside whilst you start the compote.
3. In a small pan add the frozen fruit, vanilla, sugar or honey and lemon. Place over a medium heat and allow to gently simmer until the fruits have defrosted and begin to breakdown and the sauce begins to thicken. This will take approximately 5 - 8 minutes - if the compote is still a little thin, continue to simmer until appropriately thickened. Set aside to cool when ready.

4. Place the Toughened Non-Stick crêpe pan on the hob over a medium heat. Add a little butter and allow to melt, wiping away any excess butter with a piece of kitchen paper. Pour the prepared batter into the squeezezy bottle.
5. When the pan is hot, slowly, and steadily squeeze the batter into the pan to form a heart shape - ensure the tip of the nozzle is relatively close to the pan as this will give you more control.
6. When you have drawn the first heart, follow the shape enclosing the smaller heart with an even bigger heart. Pipe a swirl pattern between the two hearts to form a lace like effect. Finish by dotting a little batter round the edge of the larger heart.
7. Allow to cook for 1 minute and when you begin to see bubbles on the surface of the batter, carefully flip and allow the pancake to cook for a further 1 - 2 minutes until golden.
8. Repeat until you have made all your pancakes. Serve your heart pancakes with a dusting of icing sugar alongside your prepared berry compote and a spoon of crème fraîche.

### **Cook's Notes**

- Both the pancake batter and compote can be made in advance and left in the fridge overnight to give you a head start in the morning.
- To keep your pancakes warm, place on a lined baking sheet in a very low oven whilst you pipe the remaining pancakes.