

## Drop Pancakes with Berry Compote & Calvados Cream

Makes 20

### PANCAKES - Method



1. Grate the orange zest
2. Add the flour, baking powder, orange zest and sugar in a bowl
3. Crack in the egg add half of the milk and whisk to a smooth paste then add the rest of the milk
4. The batter should be smooth and free from lumps

### INGREDIENTS

Self-raising flour	175g
Baking powder	5g
Caster Sugar	40g
Zest of 1 large orange	
Egg	1
Milk	200ml
Rapeseed oil	10ml
Icing sugar	30g
Mint sprigs	

### Berry Compote - Method

1. Add the berries to a thick bottomed pan and bring to a simmer add the sugar and peeled and finely chopped ginger
2. Let the cornflour down with a little cold water add to the compote and stir gently being careful not to damage the berries

### INGREDIENTS

Fruits of the forest frozen	800g
Caster sugar	50g
Fresh ginger peeled and finely chopped	10g
Cornflour	10g

### Calvados Cream - Method



- \* Whisk the cream until it begins to ribbon fold in the calvados and icing sugar and allow to stand in a fridge for an hour

### INGREDIENTS

Double cream	200 ml
Calvados	20ml
Icing sugar	30g

### To cook

1. Lightly brush the griddle plate and warm on mark 6
2. Spoon on the pancake mix in even size amounts and cook for 2 minutes each side the pancakes should be evenly brown on each side when done.
3. Remove from the griddle and serve with the warm compote and calvados cream dust with icing sugar and a sprig of mint

### Chefs tips



- \* When the pancake begins to release air bubbles it's a good indication that that side is done and to turn the pancake.
- \* Choose a liquor of your choice to flavour your cream a Kirsch is equally as good or cointreau

