

# PANNECAKES

## RECIPE

FOR A Biiiii6  
BOWL OF PANCAKE BATTER

±30 giant pancakes

### YOU WILL NEED:

10 eggs

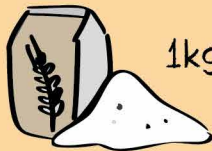


1 good pinch of Salt

1/3 Kg of Sugar



1kg of Flour



1L of Milk



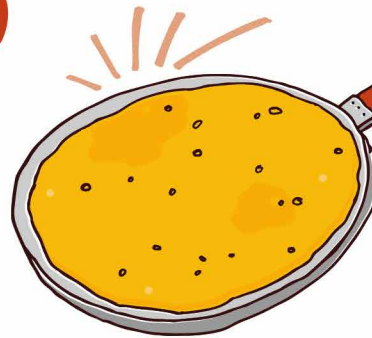
1 good bowl  
of water



The Secret ingredient



Big smiles



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- 1 In a BIIIIIIIIIG salad bowl mix the flour, salt and sugar. Use a tablespoon to make a well.
- 2 Pour the eggs into the well and mix everything slowly.
- 3 Add the milk little by little when the batter starts to thicken and beat vigorously until a smooth and frothy mixture is obtained.
- 4 Add three good caps of secret ingredients.
- 5 If the batter is too thick, add some water.



### FOR BAKING

#### At the billig:

- \* Heat the plates to more or less 260°C and oil them with vegetable oil for frying or lard.
- \* Put a good ladle and turn with the rake.
- \* Leave to cook a little and turn over with a spatula, do not try to sauté the pancake, the billig is too heavy.

#### In the frying pan:

- \* Heat an oiled frying pan and pour a ladle of pancake batter into it.
- \* Wait a few minutes for the pancake to take on a light brown colour and turn it over.
- \* Sauté the pancake with a coin in your hand for good luck.



### FOR THE SIDE DISHES

- \* Sugar all colours
- \* Lemon Juice
- \* Red or yellow jams
- \* Chocolate without palm oil of course slightly heated beforehand.



ENJOY  
YOUR MEAL!

