



Strawberry Creme Fraiche and Almond Pancakes



<i>Ingredients</i>	<i>serves 2-4</i>
<i>Preparation time</i>	<i>5 mins</i>
<i>Cooking time</i>	<i>3-4 mins</i>

Pancake Mix

125g Plain Flour, sifted
1 Medium size egg, beaten
300ml of Milk

For the Filling

200g half fat creme fraiche
190g of fresh strawberries,
washed and hulled
40g of toasted flaked almonds
40g of plain chocolate, melted

METHOD

- Sift the flour into the bowl and make a well in the centre. Add the eggs, then gradually add half the milk, stirring constantly. Add the remaining milk, beating thoroughly, until smooth.
- Heat a small omelette or frying pan and add a few drops of oil. Pour a little batter into the pan and tilt so the batter coats the bottom of the pan.
- Cook for 1-2 minutes, or until bubbles appear and the underside is golden. Loosen the edges of the pancake, then flip it over (as high as you can!) and cook the otherside for a further 1-2 minutes, or until golden.

For The Filling

- Divide the low fat creme fraiche between the pancakes, top with the strawberries and sprinkle over the almonds.
- Fold the pancakes into four and drizzle the melted chocolate over the top before serving.