

PANCAKE BATTER



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** - - **Equipment :** -

Ingredients : 12 pancakes

- 3 eggs - 500 ml milk - 250 g plain flour - 2 tbsp vegetable oil - 1 pinch salt

1. Put all the ingredients in the blender jug, as listed in the ingredients. Blend for 10 seconds, starting at a low speed and gradually increasing to 3, then turn the speed up to 4 and blend for a further 20 seconds.

2. Allow the batter to rest for an hour for a better end result.

Chef's tip :

For lighter pancakes, replace a quarter of the milk with beer or water, and for creamier pancakes, replace some of the milk with cream. To make Breton galettes, replace the wheat flour with buckwheat flour.