

STACK OF PANCAKES

WITH MILK JAM + STRAWBERRIES

Milk jam (dulce de leche) is a guaranteed food high. It'll send an otherwise reasonable person weak at the knees, scrambling for extra spoonfuls out of the jar. Powerful stuff. And great on pancakes.

These pancakes are kind of a halfway house between the fluffy american style and the super thin French crepe. Fluffy enough to stack up on a plate, but still thin enough to wrap around your fork.

INGREDIENTS - PART 1 PANCAKES

60g Plain flour
50g Self raising flour
10g caster sugar
Generous pinch of salt
1 egg
1 egg yolk
200ml milk, mixed with
60mls of water
50g melted butter

INGREDIENTS - PART 2 MILK JAM

1 litre cows milk
800g caster sugar

INGREDIENTS - PART 2 MILK JAM

sugar syrup
vanilla pod, halved
punnet of strawberries

Combine dry ingredients well. Make a well in the centre, and add the eggs. Mix in the milk and water until smooth. Cling wrap this mixture and leave it in the fridge overnight, for at least 12 hours.

The longer you leave it, the better. When it comes to cooking, incorporate the melted butter, and free up with a little water if the mix is too thick. It should look smooth and glossy.

Cook in a hot pan with extra melted butter.

For Milk Jam, combine 1 litre of good quality cows milk with 800g of caster sugar. Heat on the stove and simmer very gently for 4-5 hours, stirring every half an hour to prevent a skin forming on top.

Lastly, the strawberries. Bring a sugar syrup to the boil with a vanilla pod, halved. Throw a punnet of strawberries in and allow to cool in the liquid. Remove strawberries and reduce by half. Once cooled completely once again add the strawberries to the syrup, and store in the fridge.