





## Free Range Lion Coded

**Lion Coded Colony Eggs** 

Medium Eggs Keyes Tray Medium Eggs Keyes Tray

Medium Eggs

Large Eggs

Hard Boiled Eggs

Free Range Eggs

Medium Eggs Keyes Tray Medium Eggs Keyes Tray

Large Eggs

**Liquid Eggs** 

Pasteurised Whole Egg
Pasteurised Egg Yolk
Pasteurised Egg White

5 doz

**Unit Size** 

15 doz

1/2 doz

1/2 doz

4 doz

**Unit Size** 

5 doz

15 doz

1/2 doz

**Unit Size** 

1 kg

1 kg

1 kg





### Ingredients

100g plain flour

2 medium eggs

300ml milk

1 tbsp sunflower or vegetable oil, plus a little extra for frying

Lemon wedges, to serve (optional)

Caster sugar, to serve (optional)

### Method

Put 100g plain flour, 2 large eggs, 300ml milk, 1 tbsp sunflower or vegetable oil and a pinch of salt into a bowl or large jug, then whisk to a smooth batter.

Set aside for 30 mins to rest if you have time, or start cooking straight away.

Set a medium frying pan or crêpe pan over a medium heat and carefully wipe it with some oiled kitchen paper.

When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go.

Serve with lemon wedges and caster sugar, or your favourite filling. Once cold, you can layer the pancakes between baking parchment, then wrap in cling film and freeze for up to 2 months.

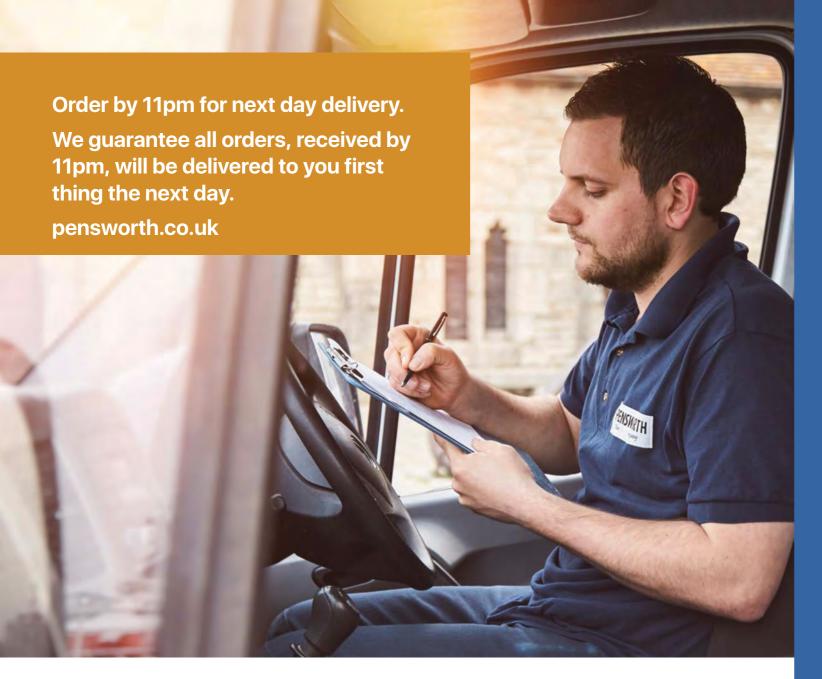
Source: Good Food magazine

Fresh Milk	11. '- 0'	Catering	11. '. 0'	<b>British Cheese</b>	
	Unit Size		Unit Size		Unit Siz
Whole Milk Poly	1 pint	Mayonnaise	5 litre	Mature Cheddar	5 kg
Semi-Skimmed Milk Poly	1 pint	Mayonnaise Light	5 litre	Mild Cheddar	5 kg
Skimmed Milk Poly	1 pint	Jam Portions	96 x 20 g	Grated Mild Cheddar	2 kg
Whole Milk Poly	1 litre	Marmalade Portions	96 x 20 g	Grated Mature Cheddar	2 kg
Semi-Skimmed Milk Poly	1 litre	Prime Unsmoked Back Bacon	170 g	Cheddar Portions	40 x 20 g
Skimmed Milk Poly	1 litre	Prime Smoked Back Bacon	170 g	Stilton	2 kg
Whole Milk Poly	2 litre	Prime Unsmoked Back Bacon	2.25 kg	Stilton Wedges	220 g
Semi-Skimmed Milk Poly	2 litre	Prime Smoked Back Bacon	2.25 kg	Mixed Cheese Portions	40 x 20 g
Skimmed Milk Poly	2 litre		1	Mild Cheddar Slices	1 kg
Pergall Whole Milk	3 gallon	Buttermilk	Hait Oine	Mature Cheddar Slices	⊥ 1 kg
Pergall Semi-Skimmed Milk	3 gallon	- · · · · · · · · · · · · · · · · · · ·	Unit Size		
	-	Buttermilk	5 kg	French Cheese	
Alternative Drinks		Buttermilk	1 litre		Unit Siz
	Unit Size	Marring Coods		French Brie	1 kg
Lactose Free Semi-Skimmed Milk	1 litre	Morning Goods	Unit Size	Goats Log	1 kg
Coconut Milk	1 litre	Rolls Soft Wholemeal	1 1x6	Camembert	250 g
Oat Milk	1 litre	Rolls Soft White	1x6	Brie Slices	100 x 20
Soya Unsweetened	1 litre	Finger Rolls	1x6	Emmental Slices	⊥ 1 kg
Alpro Soya Professional	1 litre		1		
Alpro Almond Original	1 litre	Muffins	1 x 4	Greek Cheese	Umit Ci-
Alpro Almond Unsweetened	1 litre	Bread		E. C.	Unit Siz
	1	bread	<b>Unit Size</b>	Feta	900 g
Bulk Cream		Hovis White Medium	800 g	Halloumi	250 g
	Unit Size	Hovis White Thick	800 g	Italian Cheese	
Double Cream	4 pint	Hovis Farmhouse White Medium	800 g	Italian Cheese	Unit Siz
Single Cream	4 pint	Hovis Farmhouse Wholemeal Medium	800 g	Mascarpone	2 kg
Whipping Cream	4 pint	Hovis Wholemeal Medium	800 g	Ricotta	1.5 kg
Organic Double Cream	4 pint	Hovis Wholemeal Thick	800 g	Grated Mozzarella	2 kg
LILIT Over over	-	Hovis Granary Medium	800 g	Grated Mozzarella / Cheddar Mix	2 kg
UHT Cream	Unit Size	Hovis Granary Thick	800 g	Grana Padano	2 kg
Whinning Croom	1 litre	Hovis Seed Sensations		Grana Padano Powder	1 -
Whipping Cream			800 g		1 kg
Single Cream Aerosol Cream	1 litre	Hovis 7 Seeds Original	800 g	Mozzarella Balls in Whey	125 g
	500g	Hovis 7 Seeds Wholemeal	800 g	Mozzarella Di Buffalo	200 g
UHT Cream Portions	120 x 12 ml	Hovis Best of Both Medium	750 g	Bocconcini	1 kg
Cream Products		Hovis Best of Both Thick	750 g	Grated Parmesan	1 kg
Cleam Products	<b>Unit Size</b>	Hovis White	400 g	Mozzarella Block	1 kg
Crème Fraiche	2 kg	Hovis Wholemeal	400 g	Bel Paese	_ 24 x 25 g
Set Soured Cream	2 kg	Hovis Granary	∫ 400 g	<b>Dutch Cheese</b>	
Clotted Cream	454g	Soft Chasses		Dutch Cheese	Unit Siz
Clotted Cream	1 kg	Soft Cheese	Unit Size	Edam Ball	2 kg
Giotted Greatti	I ''y	Full Fat Soft Cheese			6 x 20 g
Cream Cuplets			2 kg	Mini Bay Bel	1 6 x 20 g
C. Jan. Gapioto	<b>Unit Size</b>	Cottage Cheese	2 kg		
Double Cream	284 ml	Philadelphia	1.65 kg		
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284 ml

Single Cream



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