

# PANCAKES

Marco Campanella, Head Chef at "La Brezza" (Hotel Eden Roc)

## INGREDIENTS

- 435g plain flour
- 80g sugar
- 6g salt
- 25g baking powder
- 35ml apple cider vinegar
- 1 vanilla pod

## METHOD

Mix all the dry ingredients and make a well in the centre. Mix the almond milk with the apple cider vinegar and the scraped-out vanilla pulp and pour into the well.

Mix everything well with a whisk or hand mixer until the batter is smooth and all lumps are gone. Cover with a tea towel and let rest for 15 minutes.

Heat a non-stick frying pan (approx. 20cm diameter) and add a tablespoon of rapeseed oil to the pan. Add two large ladles of batter to the pan and fry until the pancake lifts easily from the pan. Flip with a spatula or – if you're a risk-taker – toss it into the air to turn it. Fry briefly on the other side.

Serve warm and drizzle with your favourite topping (jam, chocolate sauce, maple syrup).

