BASIC PANCAKE BATTER

We love pancakes. We don't just make them on the weekend, but also during the week. We usually just roll them up with jam, but when it's summer and fruit is everywhere, they're great with yogurt and lots of fresh fruit.

This recipe is the basic recipe we use, and I usually don't experiment with it in any way. Although I usually make sweet pancakes, if you remove the sugar, this dough is also suitable for a savory version.

When frying pancakes, I recommend using a high-quality non-stick pan. I wipe the pan lightly between pouring the batter and only use butter. Either roll the finished pancakes directly with the jam or keep them covered so that the edges do not burn

INGREDIENTS

(Makes ca 10 pancakes)

3 eggs
600 ml milk
300 g all-purpose flour
3 tbsp granulated sugar
pinch of salt
butter for frying

INSTRUCTIONS

1. Beat the eggs into a bowl and add the other ingredients.
2. Mix everything until well combined and let the batter rest for 30-60 minutes.
3. Heat the plate to medium heat, put a teaspoon of butter on the pan and spread it.
4. Once the pan is heated, pour approx. 1 ladle of batter (it depends on the size of the ladle and the pan, but the batter should be enough to make the pancake pretty thin) and spread the batter over the pan by swirling the pan. The first pancake is usually a test to know how much batter to take and if the pan is hot enough.
5. Fry until the pancake comes off the pan and turns golden.
6. Then turn the pancake over and fry until golden brown on the other side as well.
7. I usually fry the first side longer (2-3 minutes) and the second side for only half a minute.

8. Once the pancake is ready, transfer it to a plate. Grease the pan again with a little butter and pour the batter. Repeat as many times as there’s batter left.
9. The pancakes can be spread with jam straight away and rolled up. Or just put them together and cover them so that the edges don't get dry.
10. Decorate with what you like - Nutella, fruit, whipped cream, yogurt, nuts, ice cream.