

## Pancake Day

1. Pancake Days is also known as Shrove Tuesday
2. Ingredients:
  1. 110 grams of plain flour
  2. A pinch of salt
  3. Two eggs
  4. 200 ml of milk
  5. 75 ml of water
  6. Half a teaspoon of butter
3. Instructions:
  1. Make a hole/well in the flour
  2. Break the two eggs into the well in the flour
  3. Whisk the eggs very gently, collecting a bit of flour as you go
  4. Add a bit of milk slowly to the eggs and keep whisking
  5. Keep whisking until it's smooth
  6. The secret of making pancakes is to have the frying pan really, really hot
  7. Turn the gas on
  8. Put a spoonful of batter
  9. As soon as you put the batter in the pan, swirl it around so that it's flat
  10. Wait for the pancake to cook
  11. To cook the other side of the pancake, you need to toss the pancake
  12. Sprinkle a bit of sugar on and squeeze some lemon juice
  13. Richard likes it with a few slices of banana