

Silver Dollar &  
Savoury Pancakes



*Garth  
McColgan* Recipe  
Pancakes

“Roll up, roll up –  
it’s pancake time!”

“Shrove Tuesday (24th February) is soon upon us. Which means pancakes will be getting tossed round kitchens, right across the land. That’s why this week I’m giving you a pair of light and flavoursome recipes (one sweet, the other savoury) that will have the whole family crying out for more. I’ve called the sweet option ‘Silver Dollar’ pancakes because they’re extra delicious if you smother them in US diner-style toppings. Have a flipping great time, y’all!”

*Garth McColgan*

# Sweet & savoury, light & tasty

A platter-full of pancake pleasure



## Garth McColgan Silver Dollar Pancakes

### Ingredients

(Makes 8 pancakes)  
2 Eggs, separated  
100g Self Raising Flour  
¼ tsp Salt

2 tbs Caster Sugar  
100g Butter, melted  
120ml Cream  
120ml Milk

### Method

Sieve the flour, salt and sugar together in a bowl. In another bowl, mix the melted butter, egg yolks, cream and milk. In another bowl, whisk the egg whites until stiff. Add the flour mix into the milk and cream mix then whisk. (Don't worry if there is the odd lump.)

Gently fold in the whipped egg whites and leave to rest for 20 minutes. Fry on a medium heat in butter. The pancakes should be about 4" (10cm) wide.

### To Serve

My favourite ways of serving Silver Dollar Pancakes are with lemon and sugar, or with grilled, dry-cured bacon, drizzled in Maple Syrup/Honey.

## Savoury Pancakes with Brie and Parma Ham

### Ingredients

100g Self Raising Flour, sifted  
1 Egg  
250ml Milk  
50g Butter, melted

200g Brie de Meaux Cheese  
6 slices of Parma Ham  
90g Apricot Jam  
Butter, for frying

### Method

Put the flour, milk and egg in the bowl and whisk together. Add the melted butter and leave to rest for 20 minutes. Fry in a little butter (on a medium heat) until the batter is all used. Keep warm in a low oven, covered.

When you are ready to serve, warm the cheese in the microwave for 20-30 seconds.

Lay a slice of Parma ham on each pancake, spread a tablespoon of jam on the ham, pour some melted brie on top and roll.

