



Pancake Pan - Blueberry breakfast pancakes

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**Serves 4**

**3 large eggs, preferably organic**

**115g plain flour**

**1 teaspoon baking powder**

**140ml milk Full Fat**

**a pinch of salt**

**150g blueberries**

**Natural yoghurt, to serve**

**runny honey, to serve**

Crack the eggs open carefully, and separate the whites in one bowl and the yolks in another.

Add the flour, baking powder and milk to the yolks and mix together with a whisk until smooth. Mix in the blueberries.

Whisk the egg whites with the salt until stiff and fold carefully into the egg yolk mixture.

Heat your Pancake Pan over a medium heat. Pour a spoonful of batter into the pan. Fry for a moment until, when you lift the edge of the pancake up with a spatula and peek underneath, it's a light golden colour. Flip the pancake over and fry for 30 seconds more till the pancake is golden brown on both sides and cooked through. Serve with a spoonful of yoghurt and a drizzle of honey.

**Jamie Oliver**  
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