

YOUR *easy peasy* RECIPES

FOR PANCAKE DAY SUCCESS

Here at the ICC, we like to make things easy for you. We are here to work with you to make sure you don't get distracted and can get on with the job in hand of working on your fantastic event. In fact, we like to make things so easy, we've come up with some pancake recipe inspiration to make sure that your Pancake Day is both easy and exceptional!

Our Executive Chef, Simon Hellier, has put together his simple pancake recipe as well as a few tasty ideas for pancake toppings and servings.



pancake inspiration

FROM EXECUTIVE
CHEF SIMON HELLIER
Provided by AMADEUS™



PANCAKE BATTER MIX



250g plain flour



500ml milk



3 eggs (beaten)



50g melted butter



50g caster sugar

1. Combine all ingredients into a mixing bowl and whisk until a smooth batter.
2. Cook shallow mixture in a lightly greased frying pan until golden brown on both sides.

ICC
Birmingham



pancake inspiration

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CHEF SIMON HELLIER

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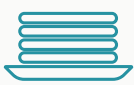


'An old favourite... we're bringing suzette back'



'Not for the faint hearted but worth a try!'

CRÊPE SUZETTE



3 pre-made pancakes



100g sugar



20g unsalted butter



40ml Grand Marnier



Zest of 1 orange



200ml orange juice

1. On a low heat, melt sugar in a frying pan to make a caramel.
2. Take off the heat, add orange juice to create the sauce.
3. Whisk in the butter along with orange zest. Place 3 pancakes (which have been folded into triangles) into the pan and bring the sauce back to a gentle simmer.
4. Finally add the Grand Marnier and carefully ignite with a lighter.

CRÊPE SOUFFLÉ



4 pre-made pancakes



4 eggs beaten



100g caster sugar



400ml Milk



4 drops
vanilla extract



pre-heat oven
to 170°C

1. Separate the white from the yolk.
2. Bring milk and vanilla to a light simmer.
3. Whisk together 50g of the caster sugar with the 4 egg yolks.
4. Pour the hot vanilla milk onto the egg yolk mix and whisk together quickly.
5. Pour back into saucepan and cook until the custard coats the back of the spoon.
6. Take off the heat and let cool.
7. Whisk the egg whites with the remaining 50g of sugar to make a meringue.
8. Combine the cool custard with meringue and place a large spoon onto one half of the pancake.
9. Fold over to form a sandwich.



pancake inspiration

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'Lemon
with a
twist'



'A classic
for all'

LIMONCELLO / CRÈME FRAICHE



4 pre-made pancakes



50ml Limoncello



120g crème fraîche



20g caster sugar

1. Sprinkle the warm pancakes with caster sugar and drizzle with Limoncello.
2. Roll up and serve with a good portion of crème fraîche.

PANCAKE SUNDAE



4 pre-made
pancakes



2 generous scoops
vanilla icecream



Maple syrup
to drizzle



75g blueberries, raspberries
or strawberries



Dusting of
icing sugar

1. Place berries into a saucepan with the icing sugar and slowly heat up until they are steeped in their own juices.
2. Spoon 2 tablespoons of the steeped fruit onto a pancake along with a scoop of ice cream and drizzle with maple syrup.

