

**Miele**

# Pancakes

By Miele

**10 minutes**

Preparation time

**30 minutes to 3 hours, depending on choice of toppings**

Cooking time

**4**

Serves



## INGREDIENTS

### Pancake mix

- 1 cup self-raising flour
- 1 cup milk
- 1 egg
- ¼ cup sugar

### Banoffee topping

- 1 can condensed milk
- 2 bananas, sliced
- White marshmallows
- ¼ cup pecans and hazelnuts, crushed
- Marscapone or cream

### Berry topping

- 500g frozen mixed berries
- ¼ sugar
- 1 tsp vanilla paste
- Marscapone or cream

## **METHOD**

### **Pancake mix**

1. Place all ingredients in a mixing bowl, and whisk until fully incorporated and there are no more lumps.
2. Pre-heat a non-stick fry pan on induction setting 6. Once hot, ladle in some pancake mix, making the pancakes as big or small as you like.
3. Flip the pancakes when the bubbles are beginning to have more structure, and aren't popping straight away, approximately 2-3 minutes and then cook for a further 60-90 seconds on the other side.
4. Once your pancake is cooked, set aside and continue cooking pancakes until you have no more mixture left.

### **Banoffee topping**

1. Place the unopened tin of condensed milk inside the steam oven. The condensed milk is steamed inside its original tin. Steam at 100°C for 3 hours.
2. Once the condensed milk has finished steaming, remove from the steam oven and allow to cool for 15-20 minutes, or until safe to touch. Remove the condensed milk from the tin and you will have a perfect caramel.
3. Top the pancakes with caramel sauce, sliced banana, marshmallows and crushed nuts.

Using a blow torch, toast the marshmallows and then top with extra caramel and marscapone or cream.

### **Berry topping**

1. Place the frozen berries, sugar and vanilla into a medium sized saucepan and slowly heat on medium heat, induction setting 5. Cook until they are heated through and you have extracted lots of syrup from the berries.
2. Top the pancakes with a generous amount of berries, and finish off with some fresh cream or marscapone.

### **Hints and tips**

- The condensed milk caramel can also be made on the cooktop if you do not have a steam oven. Simply place the tin into a pot of boiling water, and boil for 3 hours. It is imperative that you regularly check the pot and make sure that the tin is fully submerged at all times.
- The caramel can be made ahead of time, and will last for 2-3 weeks in the refrigerator.
- The pancake mix can be multiplied by as much or as little as you like to make the amount necessary.