



**Miele**

# Buttermilk pancakes

By Miele

**10 minutes**

Preparation time

**15 minutes**

Cooking time

**4 serves**

Serves

## INGREDIENTS

### Chocolate fudge sauce and grilled bananas

300 ml cream  
110 g (½ cup) caster sugar  
300 g milk chocolate, broken into small pieces  
40 g butter  
100 g white marshmallows  
½ teaspoon vanilla extract  
2 bananas, halved lengthways

### Buttermilk pancakes

150 g (1 cup) plain flour  
½ tsp baking powder  
¼ tsp bi-carb soda  
Pinch salt flakes  
2 eggs, separated  
1 tsp white sugar  
310 ml (1 ¼ cup) buttermilk  
40 g butter, melted plus extra  
40 g butter, melted plus extra

### To serve

125 ml (½ cup) pure maple syrup  
125 g raspberries

## METHOD

### Chocolate fudge sauce and grilled bananas

1. Heat the cream in a small saucepan on medium heat, induction setting 5. Add the sugar and stir until the sugar has dissolved. Add the chocolate and whisk until melted. Remove from the heat.
2. Meanwhile, melt the butter in another saucepan on medium-low heat, induction setting 4. Add the marshmallows and stir until the marshmallows have melted and the mixture is combined.
3. Add the marshmallow mixture and vanilla extract into the chocolate sauce; whisk to combine. Keep warm on low heat, induction setting 1 until ready to serve.
4. Preheat the [griddle plate](#) on medium heat, induction setting 7. Once hot, place the bananas on top of the griddle plate and cook for 2 minutes on each side or until the bananas are soft and charred.

### Buttermilk pancakes

1. Combine the flour, baking powder, bi-carb soda and salt into a large bowl.
2. In a separate bowl, whisk the egg whites until soft peaks form, then add the sugar. Whisk until the sugar dissolves.
3. Combine the egg yolks, buttermilk and melted butter in another container. Stir the butter mixture into the flour mixture. Mix in  $\frac{1}{4}$  of the egg whites into the batter then gently fold in remaining egg whites.
4. Preheat a tepan yaki plate or large frying pan on medium heat, induction setting 6, for 5 minutes. Lightly grease the tepan yaki plate with the extra butter.
5. Spoon 2 tablespoons of batter onto the tepan yaki plate. Cook for 3 minutes, or until bubbles start to appear on the surface. Turn and cook for a further 2 minutes or until golden. Repeat with remaining batter. The plate should cook 6 pancakes at a time.

### To serve

1. Serve the pancakes with maple syrup and raspberries, or chocolate fudge sauce and grilled bananas.

### Hints and tips

- The buttermilk can be substituted with an equal mix of sour cream and milk.
- Baking powder and bi-carb have important functions in this recipe, they help with taste, browning and leavening. They are not interchangeable, both are required.
- Make the pancakes your way. We have included two options for how we love to eat pancakes, but they are also amazing with the following combinations: blueberries and ice cream; poached rhubarb and cream; caramel and almonds; bacon and maple syrup or classic lemon and sugar.
- Make blueberry or choc chip pancakes by dropping them into the pancakes when they start to cook on one side, before flipping them over. Cook the second side carefully to avoid burning the berries or chocolate.