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Recipe:
Pancakes



Ingridients:
25 g of flour
1/2 x teaspoon of sugar
1 x pinch of salt
1 x egg
150 ml of milk
1/2 x tablespoon of oil (e.g.sunflower).

Difficulty:

General description and procedure:

- In a bowl, pour the flour, add salt and sugar, and mix well. Create a well in the middle, where you crack the egg. Pour approximately 1/3 of the milk and the oil into the well.

- Start mixing the ingredients in the well with a hand whisk or a mixer while gradually incorporating the flour from around the well. Mix until you obtain a smooth and thick mixture without lumps. If necessary, you can add a little more milk.

- Then, while continuously stirring, gradually pour in the remaining milk in a thin stream. When you've poured in all the milk and obtained a smooth, liquid batter, stop stirring. The batter should be thin but not too runny. If it's too runny, add a bit more flour.

- Let the prepared batter rest for 15 to 30 minutes before cooking to allow the starch granules to absorb the liquid. Before using it for baking, give it a good stir once again.