



ORGANIC HONEY DEW SCOTCH PANCAKES with red berry compote

Serves 4

Ingredients

- 125-150ml Organic Honey Dew
- 100g self-raising flour
- 2 tablespoons of castor sugar
- 1 egg
- corn oil and butter for frying
- mascarpone cheese and runny honey to serve

For the red berry compote:

- 200g fresh raspberries
- 200g icing sugar
- couple of handfuls of mixed red berries to decorate

These wonderfully light pancakes are perfect for a dessert or an extra special breakfast.

Method

- Sift the flour into a bowl and make a well in the centre.
- Beat the sugar, egg and Honey Dew together in a jug and pour into the well in the flour.
- Gently stir the egg mixture, so it laps the walls of the flour, mixing together to form a thick batter.
- Heat a little oil and butter in a non-stick frying pan over a medium heat.
- Spoon in the batter mixture to make small round pancakes.
- When the top of the pancake begins to bubble flip them over to colour on both sides.
- When they are golden brown all over, remove from the pan and keep warm between sheets of kitchen paper, or in a clean tea towel, until you are ready to serve.
- Make the compote by blending together the sugar and raspberries in a liquidiser. Pass through a sieve to remove any seeds and then stir in the remaining fresh fruit.
- Serve the pancakes warm with a large spoon of the red berry compote, a spoon of chilled mascarpone cheese and a drizzle of runny honey.



Organic
HONEY DEW
Refreshing Golden Beer

