

Recipes - Przepisy

American pancakes

Ingredients: (for 4 people)

- 2 glasses of wheat flour
- 3 glasses of buttermilk
- 1 teaspoon of baking soda
- 2 eggs
- 3 tablespoons of caster sugar
- 3 tablespoons of melted butter
- a pinch of salt
- maple syrup
- clarified butter (for frying)

Procedure:

- Put all the ingredients into a tall pan and mix the pancake batter. { It should have a consistence of thick cream. If needed add either a little more buttermilk or flour. If you add one more egg the batter might be too hard }
- Heat a frying pan with a little bit of clarified butter and put a ladle of batter (2 or 3 at the same time). Fry pancakes until they get golden brown. They should be 1cm thick.
- Drain the excess of butter on paper towels
- Serve with maple syrup, melted butter, caster sugar and/or with strawberries.

Enjoy your meal !

Tortilla roll-ups

Ingredients: (for 4 tortillas)

- 2 packages of cream cheese (Almette type, horseradish or plain)
- 1 fresh cucumber
- 100g of salmon
- a bunch of dill

- salt and pepper (season to taste)

Another nice option is (cream cheese, grated ham, chives and cucumber)

Procedure:

- Grate cucumber and squeeze the liquid
- Chop dill and salmon
- Season with salt and pepper
- Spread the filling over each tortilla
- Roll up tightly
- Refrigerate until chilled, about an hour
- Cut into 4 cm slices

Bon appetite!