

# KATES SUPER EASY PANCAKES

## Ingredients (makes ca. 6 pancakes)

120 g Plain Flour  
1 Pinch of Salt  
3 large Organic Eggs  
250ml Milk  
30g melted Butter  
Butter to fry pancakes

## Preparation

1. Roughly mix flour, salt, and eggs and then pour in 1/2 of the milk and stir until there aren't any lumps left. Then add the rest of the milk and the melted butter. Mix together.
2. Leave to rest for 15-30 Min.
3. Fry on a medium heat in a frying pan.
4. Warm the plates in the oven (ca. 100°C), fry pancakes and keep warm in oven.

We need the pancakes for our asparagus recipe but there are millions of ways to eat pancakes. Look at a few in my tips below!!

### TIPP:

You can add freshly chopped herbs to the pancake mixture in the frying pan and then fill the pancakes with tomato rice, mushrooms and cheese.  
OR: You can make a German pancake soup. Roll up the leftover pancakes cut them into thin slices and freeze them. That way you can add them straight from the freezer to a minestrone soup! Or even easier ...just add them to some heated up beef stock and you have a traditional Austrian Fritata soup (like on the ski slopes).  
OR: You can make a mexican pancake lasagne.  
OR: You can fill them with a custard cream or a light quark cream.  
Or or or 😊

# KÜCHENSCHMIDE

