# Shrove Tuesday Pancakes

*Thin, golden pancakes with Grand Marnier, fresh lemon and a sprinkle of sugar.*



**MAKES ABOUT 12 SMALL PANCAKES**

Prep 5 min · Rest 15 min · Cook 20 min

## Ingredients

**FOR THE BATTER**

100 g plain flour
A pinch of salt
1 large egg
250 ml full-cream milk
15 ml Grand Marnier
Finely grated zest of ¼ lemon

**FOR THE PAN AND TABLE**

30 g butter, for frying
The zested lemon, cut into wedges
30 g sugar, for sprinkling

## At the stove

**1. Whisk the batter**
Beat the sifted flour, salt, egg and half the milk until smooth. Whisk in the rest of the milk, liqueur and zest.

**2. Rest and swirl**
Rest for 15 minutes if time allows. Stir. Lightly butter a hot pan. Lift it, pour in a little batter and tilt to coat the base.

**3. Watch the edges**
Cook for about 1 minute. When the top loses its wet sheen and an edge lifts easily, turn and cook for about 30 seconds.

**4. Finish at the table**
Slide onto a plate. Add lemon juice and sugar, then roll or fold. Serve warm.

**KOOK'S SECRET**

Start tilting the pan as the batter lands. If it sets in a thick patch before you can swirl it, ease the heat down a little for the next pancake.

# Shrove Tuesday Pancakes

*The full method*

01 **Start with a smooth batter**

Sift the flour and salt into a bowl. Make a well and add the beaten egg. Gradually whisk in half the milk, drawing flour in from the sides until the batter is smooth and thick.

02 **Thin the batter and rest**

Whisk in the rest of the milk, the Grand Marnier and the finely grated zest of a quarter of the lemon. Cut the lemon into wedges. Pour the batter into a jug and rest for 15 minutes if you have time.

03 **Coat the pan in one swirl**

Heat a small non-stick pan over medium-high heat and swirl in a little butter. Stir the batter. Lift the pan, pour a little batter near one side and tilt in a circle to coat the base.

04 **Lift an edge before turning**

After about 1 minute, slip a thin spatula under the rim. When the top has set and the underside is mottled gold, turn the pancake. Cook the second side for about 30 seconds, then slide onto a plate.

05 **Add lemon and sugar**

Squeeze lemon juice over the warm pancake, sprinkle with sugar and roll or fold. Cook the remaining batter, adding a little butter to the pan as needed.

**FROM MARK'S KITCHEN / SERVING A BATCH**

To bring everyone to the table together, stack the warm pancakes on a plate and cover with a second plate. Let each person add their own lemon and sugar.