

# Herb and Cheese Savoury Pancakes

*This is a versatile savoury pancake recipe. Use whatever herbs you have. You can also add ham, tomato, or anything you like.*

**Makes-** 12 large or 24 tastes

**10m** prep

**40m** cook

Recipe from taste.com



## Ingredients

1 ½ cups milk  
1 egg  
2 cups self-raising flour  
¼ teaspoon bicarbonate of soda  
¼ cup caster sugar  
25g butter, melted  
1 cup fresh herbs finely chopped- basil, parsley, oregano etc.  
3 spring onions, thinly sliced  
½ cup finely grated parmesan cheese  
2 garlic cloves, crushed & salt and pepper

## Equipment

Measuring cups and spoons  
Large bowl  
Fry pan  
Egg flip/spatula  
Wooden spoon  
Jug  
Whisk  
Plate  
Brush

## Instructions

1. Whisk milk and egg together in a jug.
2. Sift flour and bicarbonate of soda into a bowl. Stir in sugar.
3. Make a well in centre. Add milk mixture. Whisk until just combined.
4. Stir in herbs, onion, parmesan, and garlic. Season with salt and pepper.
5. Heat a large non-stick frying pan over medium heat. Brush pan with butter.
6. Using 1 tablespoon of mixture per pancake. You should be able to fit 3 or 4 in a pan. Sprinkle other fillings over the pancake, ham, tomato etc.
7. Cook pancakes for 3 to 4 minutes or until bubbles appear on surface. Turn and cook for 3 minutes or until cooked through.
8. Repeat with remaining mixture, brushing pan with butter between batches. Serve.

