

10 Tips To Successfully Make Good Pancakes

Good Pancakes = Good Batter: no lumps, not too liquid and not too elastic either...

Here are a few tips for a perfect batter every time.

Choose good products:

The quality of flour, milk, butter and eggs are an important consideration if you want to obtain a good batter, and hence good pancakes.

Use whole milk rather than semi-skimmed,

Fresh organic eggs,

Plain fine flour

Be just as careful about the quality of the products you use to accompany your pancakes: use home made jam, organic cider or any other organic ingredient if you can.

An end to lumps:

To obtain a batter without lumps is easy!

Sieve the flour. This will make the flour finer and easier to mix. If you haven't got a sieve, use a very fine colander.

Incorporate the milk very slowly whilst mixing vigorously. This will minimise any lumps that might occur. You can even use a fork instead of a whisk. The fact that you are incorporating the milk delicately to the flour will guarantee a smooth and lump free batter.

Improving your batter:

To create lighter and thinner pancakes, you can replace the equivalent of a glass of milk by a glass of either cider or beer. Don't worry if you don't like alcohol, the taste evaporates completely during cooking! You can also make your batter with half milk and half water in equal quantity; this will make your pancakes thinner.

Be careful: never add milk to batter that you think is too thick, this would only make it sticky not runnier,

However your batter must not be too liquid or too thin either, as it wouldn't withstand the cooking and would tear very easily. To check the fluidity of your batter, dip a ladle in your mixture and run your finger along the back of the ladle, **the streak left should be neat and clean.**

Leave your batter to rest.

Leave your batter to rest for 1 to 2 hours at room temperature: This will ensure your batter is not too elastic. Note that, the more you whisk your batter the longer it needs to rest.

If you wish to avoid resting your batter, then use warm milk or even hot milk when making your mixture.

You can also freeze your batter by putting it in plastic bottles, despite the fact that batter doesn't usually respond well to the cold. To use the batter, remove from the freezer a few minutes before and leave to defrost in the fridge.

Personalise your batter:

Here are a few suggestions to flavour your batter.

Vanilla; in any shape or form (stick- essence- vanilla sugar...)

La fleur d'oranger (orange flower water)

Lemon or orange zest

Rum, Cognac, Grand-Marnier or calvados.

All sorts of comfit fruits or dried fruits; pre-soaked in any above-mentioned alcohol.