

Pancake Batter

Savoury Batter

250g flour, sifted
4 eggs, beaten
½ teaspoon of salt
6 teaspoons of melted butter or oil
500ml of milk

Put the flour in a mixing bowl, make a hole in the middle and stir in the beaten eggs, salt and butter or oil. Now whisk in the milk, little by little, until you have a smooth paste. You should rest your batter for 1 hour before using it.

Sweet Batter

3 eggs
40g of caster sugar
250g of flour, sifted
Pinch of salt
2 teaspoons of melted butter or oil
2 teaspoons or rum of Cognac

Beat the eggs in a mixing bowl and add the sugar, flour, salt and butter or oil. Then whisking all the while, add the milk, little by little, and beat until smooth (or use a food processor). Leave for 1 hour before cooking. Add the alcohol just before using your batter.

Buckwheat Batter

250g of buckwheat flour, sifted
4 eggs, beaten
500ml of milk, cider or water
125g of butter, melted
2 pinches of salt

Put the flour in a large bowl and make a well in the centre. Add the eggs. With a wooden spoon keep stirring while you add the milk until you have a smooth pancake batter. Add the butter and salt. Allow to rest for a couple of hours at room temperature.