



YOUR EASY PEASY RECIPES

FOR PANCAKE DAY SUCCESS

Here at the NEC, we love to bring people together - normally through great events, exhibitions and conventions. Whilst it's currently on pause, we've dug into our archives of recipes to share with you some pancake inspiration. So, bring your household together this Pancake Day and get cooking. If you all can't be together, why not send them our recipe and virtually connect so you both can experience the fun at the same time.

PANCAKE INSPIRATION

PANCAKE BATTER MIX



250g plain flour



500ml milk



3 eggs (beaten)



50g melted butter



50g caster sugar

1. Combine all ingredients into a mixing bowl and whisk until a smooth batter.
2. Cook shallow mixture in a lightly greased frying pan until golden brown on both sides.



FROM NEC GROUP EXECUTIVE CHEF SIMON HELLIER



PANCAKE INSPIRATION

CRÊPE SUZETTE



3 pre-made
pancakes



100g
sugar



20g
unsalted butter



40ml
Grand Marnier



Zest of
1 orange



200ml
orange juice

1. On a low heat, melt sugar in a frying pan to make a caramel.
2. Take off the heat, add orange juice to create the sauce.
3. Whisk in the butter along with orange zest. Place 3 pancakes (which have been folded into triangles) into the pan and bring the sauce back to a gentle simmer.
4. Finally add the Grand Marnier and carefully ignite with a lighter.



'AN OLD
FAVOURITE...
WE'RE BRINGING
SUZETTE BACK'

CRÊPE SOUFFLÉ



4 pre-made
pancakes



4 eggs
beaten



100g
sugar



400ml
Milk



4 drops
vanilla extract



pre-heat oven
to 170°C

1. Separate the white from the yolk.
2. Bring milk and vanilla to a light simmer.
3. Whisk together 50g of the caster sugar with the 4 egg yolks.
4. Pour the hot vanilla milk onto the egg yolk mix and whisk together quickly.
5. Pour back into saucepan and cook until the custard coats the back of the spoon.
6. Take off the heat and let cool.
7. Whisk the egg whites with the remaining 50g of sugar to make a meringue.
8. Combine the cool custard with meringue and place a large spoon onto one half of the pancake.
9. Fold over to form a sandwich.



'NOT FOR
THE FAINT
HEARTED BUT
WORTH A TRY!'



PANCAKE INSPIRATION

LIMONCELLO / CRÈME FRAICHE



4 pre-made
pancakes



120g crème
fraîche



50ml
Limoncello



100g
sugar

1. Sprinkle the warm pancakes with caster sugar and drizzle with Limoncello.
2. Roll up and serve with a good portion of crème fraîche.



'LEMON
WITH A
TWIST'

PANCAKE SUNDAE



4 pre-made
pancakes



2 generous scoops
vanilla icecream



Maple syrup
to drizzle



75g blueberries,
raspberries or
strawberries



Dusting of
icing sugar

1. Place berries into a saucepan with the icing sugar and slowly heat up until they are steeped in their own juices.
2. Spoon 2 tablespoons of the steeped fruit onto a pancake along with a scoop of ice cream and drizzle with maple syrup.



'A CLASSIC
FOR ALL'

FROM NEC GROUP EXECUTIVE CHEF SIMON HELLIER

