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.
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
CRÊPE SUZETTE

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.

CRÊPE SOUFFLÉ

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.

FROM NEC GROUP EXECUTIVE CHEF SIMON HELLIER

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

'NOT FOR THE FAINT HEARTED BUT WORTH A TRY!'
**LIMONCELLO / CRÈME FRAICHE**

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

**PANCAKE SUNDAE**

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.

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**FROM NEC GROUP EXECUTIVE CHEF SIMON HELLIER**