

Luxury pancakes.

Serves: 8

Cooking time: 10-15 minutes

Ingredients

2 Church & Manor duck eggs

100g/4oz plain flour

Pinch salt

275ml/9floz milk and water mixed

1tbsp unsalted butter, melted

1-2tbsp sunflower oil

Method

1. Sift the flour and salt into a mixing bowl and make a well in the centre.

2. Lightly beat the duck eggs and pour into the centre of the well.

3. Add half the milk and water mixture and using a wooden spoon gradually mix the flour into the liquid, drawing in the flour from the sides of the bowl.

4. Beat until smooth, then add the remaining liquid and continue to beat for 1 minute.



5. Stir in melted butter and allow batter to stand for 30 minutes, then beat once more.

6. Cook pancakes by heating the sunflower oil in a small pan. Pour in a little batter and swirl it around the pan to spread evenly. When cooked and golden brown, turn over with a wide spatula. Cook the other side and turn onto sugared paper.

7. Repeat with remaining batter and serve pancakes with lemon and orange wedges, sprinkled with caster sugar. See picture for other serving suggestions.