

Desert

Chocolate filled pancake with pistachio nuts & Treleavens vanilla ice cream

 serves

4 people

Ingredients

Pancakes

250g/8oz plain flour
3 eggs lightly beaten
250ml/8 floz milk
250ml/8 floz water
75ml/2 ½ floz sunflower oil (plus extra for frying)

Chocolate ganache

100g x 70% plain or milk chocolate
4 x tbsps of double cream (lightly whipped)
Pistachio nuts, vanilla ice cream and icing sugar to serve.

How to cook it

1. Sift the flour into an electric mixer and add the eggs and a little milk and blend together.
2. Whisk together remaining milk, oil and water and add to the flour mixture gradually while beating to create a smooth batter. Leave to stand for ½ hour
3. While resting the batter make the ganache by melting the chocolate in a bowl over warm water.
4. When melted add the whipped cream and stir to make a thick paste.
5. Cook the pancakes by heating a drop of sunflower oil in a non stick pan until hot and pouring in just enough batter to cover the pan when swirled around.
6. Flip the pancake over after a minute and cook the other side until lightly golden.
7. Just before serving put the pancake back into the pan and spread one half with the chocolate ganache.
8. Fold the pancake over and flip to warm the other side through.
9. Sprinkle with chopped pistachio nuts, dust with icing sugar and serve with vanilla ice cream (we use Treleavens rich vanilla bean)