

Buttermilk pancakes with Tomato Basil Bombs

Ingredients:

2 eggs, separated

1 cup buttermilk

30g butter, melted and cooled slightly

1 cup plain flour

½ tea spoon bi carb soda

2 table spoons chopped herbs of your choice

Oil for cooking

What to do:

- 1) Place egg yolks in a large bowl.
- 2) Place buttermilk in a small bowl, stir in melted butter.
- 3) Add buttermilk mixture to egg yolks and whisk together.
- 4) Sift flour and bi carb into another large bowl, stir in chopped herbs.
- 5) Make a well and add egg yolk mixture, fold together with a large chef spoon.
- 6) Beat egg whites until soft peaks form. Gently fold into batter.
- 7) Heat a large frying pan with a little oil and cook spoonfuls of batter, turning when bubbles form.

Tomato Basil Bombs

Ingredients:

1 small basket small tomatoes

1 large onion

50g butter chopped

1 small basket basil

What to do:

- 1) Thinly slice onion.
- 2) Heat a medium saucepan over medium heat.
- 3) Add onion and whole tomatoes to saucepan.
- 4) Add butter and season with salt and pepper.
- 5) Cover and cook gently for 10mins, serve when tomatoes have exploded a little and released their juices.
- 6) Stir in picked basil. Serve scattered over pancakes.