



Kurrajong Australian Native Foods

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Lemon Myrtle Pancakes Recipe

Scrumptious for brekkie or brunch, especially after a big night out! make piklets and freeze for an aromatic morning tea at work. These Lemon Myrtle pancakes are perfect topped with our Lilli Pilli Conserve.

Ingredients:

- 1 tbs Lemon Myrtle
- 250ml milk
- 1 egg
- 1 cup self raising flour
- 3 tbs sugar
- 1/2 tsp bi carb soda
- Pinch of salt
- Butter for frying

Method:

- Whack all ingredients in your mixer and set on high for about 3 minutes until the mix is smooth and bubbly, alternatively whisk until lumps are gone.
 - Wipe frypan with butter over medium heat
- Pour dollops into a thick based frypan over medium-low heat, flip each pancake after bubbles have risen and popped and the bottom is golden brown
- Serve with our Rainforest Plum Coulis with Vermouth for something out of this world or with your favourite icecream, maple syrup etc.
garnish with fresh leaves from your tree at home. YUM!

Tip: This batter will be fine to use the next day and the lemon myrtle flavour will get stronger overnight too.

To order Lemon Myrtle or find out more Scrumptious Native Recipes visit us online:

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