

Ingredients, Allergens & Storage

Self Raising Flour (**Wheat**), Skimmed Milk, UHT Cream (**Milk**), Raspberry Compote [Raspberries, Sugar, Cane Sugar, Concentrated Lemon Juice, Gelling Agent (Fruit Pectin), Prepared with 50g Raspberries per 100g, Total Sugar content: 60g per 100g], Rapeseed Oil, Flavoured Chocolate Sauce, Tropical Fruit compote 140g [Pineapple (38%), Melon (36%), Mango (13%), Kiwi (13%)], Mango Purée [Mango Purée, Acidity Regulator: Citric Acid], Caramel Sauce [Skimmed Sweetened Condensed **Milk** (26, 7%), Sugar, Water, Glucose Syrup, Caramel, Butter (4, 2%), Modified Starch: E1442, Natural Flavouring, Colour: E150a, Salt, Emulsifier: E471, Preservative: E202, Acid: Citric Acid, Caramel content: 8%], Syrup Maple [Partially Inverted Refiners Syrup, Natural Flavouring], British Icing Sugar, Callebaut Belgian Chocolate 70% [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring, Dark Couverture Chocolate (Min. Cocoa: 54.5%)], Desiccated Coconut, Unsweetened Cocoa Powder, Banana Chips, Baking Powder, Vanilla Essence, **Coconut Flakes**, Salt

ALLERGY ADVICE: For allergens, see ingredients in Bold. This product may also contain traces of Sulphites, Sesame

STORE THE CONTAINERS AND POTS IN THE FRIDGE. DRY MIXES IN A COOL DRY STORECUPBOARD. MAKE BY 22/3/2022

TROPICAL FRUIT & TOASTED COCONUT STACK

INGREDIENTS

- 1 bag of tropical pancake mix
- 25mls from the large bottle of oil and some for frying
- 1/3 of the bottle of vanilla essence 2mls

FILLING

- 1 Tub of Tropical Curd
- Toasted Coconut flakes
- 1 Carton of Whipping Cream 200mls
- 1 Carton of UHT milk 200mls

EQUIPMENT

1 mixing bowl, stand mixer, spatula, measuring jug, flat frying pan non stick and a plate

METHOD

Indulge in a stack of our ultra-indulgent lemon drizzle pancakes, inspired by our favorite classic bake.

These are a guaranteed crowd-pleaser

- Whisk all of the pancake ingredients together in a large bowl until smooth
- Brush the pan with some oil and place on a medium-low heat and pour 2 tbsp of the mixture into the pan and use the back of the spoon to shape into an 8-9cm round disc. Depending on the size of your pan you may be able to get 2 or 3 pancakes to cook at the same time. Cook for 2 mins on the first side, then flip over and cook for another 1 min on the other.
- Heat the oven to its lowest setting. Stack the cooked pancakes on a baking plate and cover with foil to keep warm
- Softly beat the cream and the vanilla using a whisk and fold in half of the Tropical Compete
- To serve, stack the pancakes with layers of the yoghurt I mix in between sprinkle on some coconut flakes

YOU NEED TO ADD

- 3 Eggs

A stack of three chocolate pancakes is presented on a white plate. The top pancake is heavily coated with a thick, dark chocolate sauce and topped with fresh raspberries and chopped walnuts. The middle pancake is partially visible, showing a layer of white cream and more raspberries. The bottom pancake is also visible, showing a layer of white cream and raspberries. The entire stack is garnished with a dusting of white powdered sugar. The plate is set on a red textured placemat, and a silver fork is visible on the left side. The background is a light-colored, textured surface.

**CHOCOLATE & RASPBERRY
PANCAKES**

CHOCOLATE & RASPBERRY PANCAKES

INGREDIENTS

- 1 bag of chocolate pancake mix
- 25mls of oil from the large bottle of oil and some for frying
- 1/3 of the bottle of vanilla essence

YOU NEED TO ADD

- 3 Eggs

FILLING

- 1 Tub of chocolate sauce
- 1 Tub of Raspberry compote
- 1x Carton of Milk 200mls
- 1X Carton of Cream 200mls

EQUIPMENT

1 mixing bowl, stand mixer, spatula, measuring jug, flat frying pan non stick and a ovenproof plate

METHOD

- Whisk all of the pancake ingredients together in a large bowl until smooth
- Brush the pan with some oil and place on a medium-low heat and pour 2 tbsp of the mixture into the pan and use the back of the spoon to shape into a 8-9cm round disc. Depending on the size of your pan you may be able to get 2 or 3 pancakes to cook at the same time. Cook for 2 mins on the first side, then flip over and cook for another 1 min on the other.
- Heat the oven to its lowest setting. Stack the cooked pancakes on a baking plate and over with foil to keep warm
- Add the vanilla to the cream and icing sugar until form soft peaks. Warm the Raspberry compote and chocolate sauce in the microwave
- To serve, stack the pancakes with layers of the cream and compote between them, drizzle over the chocolate sauce over the top and serve,

***ROASTED BANANA, CHOCOLATE, MAPLE
CREPES & TOFFEE SAUCE***



ROASTED BANANA, CHOCOLATE, MAPLE CREPES & TOFFEE SAUCE

INGREDIENTS

- 1 bag of crepe mix
- 25mls of oil from the large bottle of oil and some for frying
- 1/3 of the bottle of vanilla essence

FILLING

- 1 Bottle of Maple Syrup
- 1 bag of dark chocolate drops
- 1 Tub of Toffee/Caramel Sauce

EQUIPMENT

1 mixing bowl, stand mixer, spatula, small ladle, large flat frying pan non stick or a crepe pan and a ovenproof plate, 6 inch squares of tin foil

METHOD

- Whisk all of the pancake ingredients together in a large bowl until smooth and add the vanilla place in the fridge for 60 mins
- Brush the pan with some oil and place on a medium-low heat and pour or ladle 40mls of the mix into the middle of the pan (more if the pan is bigger and use the back of the ladle to shape into thin round disc., taking up as much of the pan as possible. Cook for 1 mins on the first side, then flip over and cook for another 30 seconds on the other or until its moves freely around the pan, Flip it onto a plate and keep going until they are all done.
- Cover with foil and keep warm or cling film and keep in the fridge until ready and warm in the microwave.
- Peel the banana, place in the foil and pour some maple syrup and sprinkle some of the chocolate drops on the banana and seal it around the edges, Place in a hot oven for 12-15 mins. Warm the toffee sauce and the pancakes, place 4 on a plate drizzle over the toffee sauce. Open the banana parcel and tip it on to the pancakes, drizzle the maple syrup over the top and serve with ice cream
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YOU NEED TO ADD

- 3 Eggs
- 100ml of cold water
- Ice cream to serve
- Bananas 4



