



DIVINELY DELICIOUS

Buttermilk Pancakes

FLUFFY AND LOOSE - THAT'S HOW A PANCAKE SHOULD BE! FOLDS LIKE A DREAM WITH OUR BUTTERMILK VERSION!

Ingredients

2x eggs
0.5 gr salt
180 gr flour
1 g cinnamon
150 gr buttermilk
5 gr honey
3 gr baking powder
100 ml water

Preparation

Mix all the ingredients, including the baking powder, and pour through the iSi Funnel & Sieve into a 0.5 l iSi Whipper. Screw on 1 iSi Cream Charger and shake vigorously.

Heat the oil in a coated pan if possible and immediately add some dough to the pan with the iSi Whipper. Bake at medium heat for approx. 1 minute until golden yellow.

Serving suggestion

Use a heart-shaped cookie cutter to shape them, then serve warm with maple syrup and fruit or flavoured cream.

iSi tip:

Pancakes take colour very fast - so reduce the heat early on!

Double the ingredients if using a 1 l iSi Whipper. Screw on 2 iSi Cream Chargers, one after the other. Shake vigorously after attaching each Charger. Halve the ingredients if using a 0.25 l iSi Whipper. Halve the ingredients if using a 0.25 l iSi Whipper.