

# My Pancake Class

This narrative is about the time I learnt how to make pancakes at Recipease. I was being taught by a man named Steve who was personally trained by Jamie Oliver himself.

Before I talk any more about this, it may be of interest to know that Recipease is a group restaurant/ shops, where you can eat, learn to cook from the staff, and buy kitchen tools and stuff. It was created with and is supported by Jamie Oliver. This particular one was in Brighton.

Steve did his own batch, and I followed every step as he said it. First I separated an egg, and using the egg white I whisked it thoroughly (with help from Steve), until it was white and fluffy. Steve explained that it was the egg white that made American pancakes light and fluffy, without it it was a crepe. I enjoyed talking with Steve about the hows, whys, whats, and possibilities of the recipe while doing all this, and I get a feeling he enjoyed it too. For example, any kind of flour worked just fine, and he told that the restaurant serves the pancakes with toffee sauce, and that he enjoys his with Nutella. So then I made the pancake batter. I added 1 cup of flour to a mixing bowl, and in another bowl I mixed 1 cup of milk and an egg yolk, then added it to the flour. Then I put in the egg white I prepared earlier and folded it in very gently until there were no more lumps in the batter.

Then I heated the pan to medium heat, and added a little bit of butter. When it was melted, I ladled 3 portions of batter to the the pan, and added strawberries and blueberries to make faces on top. I waited for 1-2 minutes when one side was golden, and then I flipped them over.

When they were ready, I put them on a plate with some extra berries, powdered sugar, and maple syrup, and sat down with Mom and Analis to eat the pancakes with them and some hot chocolate. Steve was kind and gave Mom and Analis the pancakes he made.

The pancakes were very light and fluffy, and we all agreed that they were easily the best pancakes we had ever had. The good news was that there was plenty of batter left over. We added the fresh berries we didn't eat to it. We thanked Steve, paid, and left.

That evening I made some pancakes using the leftover batter for dessert, and so Andrew had some too. This time we added banana slices to it as well, and it made it even better. It was a very enjoyable experience.

I like the recipe a lot because it is a basic recipe to start upon, so it is very versatile. The possibilities for toppings and flavors and add-ins is endless. Nutella, peanut butter, yoghurt, nuts, chocolate chips, pumpkin, jam, sprinkles, dried fruit, honey, lemon, ice cream, granola? and basically everything I love can go in, on it, under it, or beside it!

I hope you enjoyed this narrative!

Reply to: [davensmom@gmail.com](mailto:davensmom@gmail.com)