

Recipes and Tips



Pancakes with Elderberry and Apple Filling

Serves 6

For the pancakes

30g butter
100g flour
1 level tbsp caster sugar
1 large egg
an extra egg yolk
350ml milk
extra melted butter for cooking

For the filling

1 kg sharp apples
80g caster sugar
4 heaped tbsp elderberries

For the top

50g white bread
2 tbsp golden caster sugar
50g butter

Make the pancakes Melt the butter in a small pan, remove from the heat and leave it to cool. Sift the flour, along with a pinch of salt, in a large bowl. Mix in the sugar, make a well in the centre and add the egg, egg yolk and cooled butter. Stir, drawing in the flour and gradually adding the milk to give a smooth batter. Leave to rest for half an hour.

Brush a 20-22cm non-stick frying pan or crêpe pan with melted butter or wipe it over with buttered kitchen roll. When the butter starts to sizzle, stir the batter then pour in a wafer-thin layer, tipping the pan round so it just covers the base very thinly (a small ladle full should be enough for each pancake). Cook for a minute or so until the underside is golden. Loosen the pancake all the way round with a palette knife, then turn to cook the other side.

For the filling Peel the apples, core and chop into small pieces. Simmer in a heavy-based pan with the sugar over a low to moderate heat, stirring occasionally, until the apples have collapsed. Stir in the elderberries and leave to cook, with the occasional stir, for a minute or two, until the mixture is soft and fluffy. Try not to stir too much, otherwise you will crush the elderberries.

For the topping Set the oven at 180C/gas mark 4. Make the bread into coarse crumbs in a food processor or with a grater. Melt the butter in a shallow pan, then add the crumbs. When they are pale gold, add the sugar and allow it to caramelize slightly. As the crumbs become slightly glossy and there is a faint smell of toffee tip them into a bowl.

Place a pancake on the work surface, spread generously with the filling then roll up or fold into a triangle. Place in a shallow baking dish. Scatter the toasted crumb mixture on top and warm for 15 minutes in the oven.