

## Rapids Pancake Landscape with Lyle's Golden Syrup



**Serves:** 2

**Profitability:**

**Steps:**

Make the crêpe pancake mix. Warm up the butter in a frying pan

Make up a series of large, thin pancakes

Drape each pancake over a foil shape (can be any shape, the more varied the better) and place on baking tray in a pre-heated oven at 100° for an hour, until the pancake is stiff

Make a pool of yoghurt on the plate. Trim the tops off strawberries and place the fruit upside down in it

Break up small pieces of pancake and scatter among the fruit 'rocks'. Choose a large piece of baked pancake with a fold in it and balance on the edge of the plate to form a small waterfall

Mix the golden syrup with a little water (optional) and a few drops of food colouring then pour down the pancake waterfall and serve

**Ingredients:**

Plain flour 90g

Tate & Lyle caster sugar 5g

Maldon sea salt pinch

Milk 145g

Large egg 1

Water 75g

Butter 10g melted

Lyle's Golden Syrup to taste

Strawberries, blackberries, raspberries to decorate

Blue food colouring few drops (optional)

Yoghurt 2 tbsp

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