

## Scotch Pancake with Black Forest Compote & Honey Mascarpone



**Serves:** 10-12

**Profitability:**

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**Ingredients:**

FOR THE SCOTCH PANCAKE

1kg self raising flour

7g salt

40g sugar

10 eggs

1.25l milk

FOR THE BLACK FOREST COMPOTE

250g blackberries

100g Griottine cherries

75g sugar

1 cinnamon stick

1 star anise

1 vanilla pod, scraped

1 orange zest

#### FOR THE HONEY MASCARPONE

225g mascarpone (firm set)

50g clear blossom honey

25ml cream

#### **Steps:**

#### FOR THE SCOTCH PANCAKE

Sift all the dry ingredients together into a large bowl. Whisk the eggs and milk together, make a well in the centre of the dry ingredients and slowly pour in until a smooth batter is obtained

Heat the crêpe pan up to a medium heat and spray with oil spray. Pour 30g of mix into the pan and cook on first side until golden and bubbles start to appear on the top. Flip over and cook the other side until golden

Turn out onto a tray and allow to cool. Store in the fridge until needed

#### FOR THE BLACK FOREST COMPOTE

Place all the ingredients in a saucepan and bring to a simmer. Cook for 5 minutes then remove from heat

Remove the aromats and divide mixture into two parts. Blitz one part in a blender until smooth and then pass through a fine chinois. Combine with the remaining compote and stir. Place in a container and blast chill. Refrigerate until needed

#### FOR THE HONEY MASCARPONE

Whisk all the ingredients together until smooth, but don't loosen the mascarpone too much

Place in a container and refrigerate until needed