

GOURMET PANCAKES FOR ALL



+ 3 years | Difficulty: ★ | 40 minutes (10 minutes preparation + 30 minutes rest)

Material

You need:

Matériel :

- [STAINLESS STEEL SALAD BOWL with suction cup](#)

Ingredients (for about ten pancakes) :

- 200 g cornstarch
- 50 g sugar
- 3 eggs
- 50 cl vegetable milk (rice, almonds, soya)

Educational material

creative cooking

Steps

Lactose-free and gluten-free gourmet pancakes!

- Sift half the corn-starch into a bowl and add the sugar.
- Add the eggs.
- Warm the vegetable milk and add it gradually, alternating warm milk and corn-starch while mixing with a whisk.
- Leave your gluten-free and lactose-free pancake batter to rest for about 30 minutes.
- Using a paper towel, lightly oil the crêpe pan before placing a ladleful of batter on top.

Sautéing pancakes is a gourmet show for young and old!