

# HONEY AND COCONUT PANCAKES WITH CRÈME FRAÎCHE

from Orlando Maquera, Head Chef, Tate Modern Cafe

## INGREDIENTS

35g plain flour  
1 tsp baking powder  
Pinch of salt  
Zest of one lime, keep the juice to serve with the panckaes  
25g melted unsalted butter + extra butter to fry the pancakes in  
130ml milk  
2 egg yolks  
2 egg whites  
25g honey  
40g dessicated coconut  
100g mixed frozen raspberries and redcurrants  
crème fraîche, to serve

## METHOD

Sift the flour, baking powder and salt into a bowl, add the lime zest and set aside.

Whip the egg whites until they become foamy and aerated, add the honey and continue whipping until the meringue forms soft peaks, fold the dessicated coconut into the meringue.

Whisk the egg yolks, milk and melted butter together and fold the wet ingredients into the flour to form a batter, if the flour makes lumps do not worry as these will dissolve however do not over mix the batter as this will make the pancakes tough. Fold the coconut meringue and frozen berries into the batter, use a large spoon and do not overwork the batter.

Heat some butter in a large non-stick frying pan and once the butter starts to foam, spoon table-spoons of the batter into the pan to make approximately 6cm diameter pancakes. Once the pan-cakes turn golden brown flip them over and continue cooking them on the reverse side until golden brown. Drain the pancakes on kitchen paper.

Serve warm with a large dollop of crème fraîche, a swizzle of honey and a generous squeeze of lime juice.

Makes approximately 28 6cm pancakes