

Choosing the right pan

To make perfect pancakes, you need a good heavy frying-pan not more than 7 inches (18 cm) in diameter—that's the inside base measurement. A larger pan would make the batter difficult to spread out and you'd end up with pancakes with ragged edges. The pan needs to be hot and lightly greased. The idea is simply to lubricate the pan enough to prevent the pancake from sticking. Too much fat will make the pancake fry—which is all wrong. I think that using butter is best—and remember you will need to regrease and reheat the pan between each pancake.

Keeping pancakes hot and reheating them

Pancakes are best eaten as soon as cooked but they can be made well ahead, laid flat, wrapped and refrigerated, then reheated next day. Reheat them by stacking them onto a warm plate—cover the stack with foil and set the plate in a warm oven. Alternatively (and this is the usual way to keep freshly-cooked pancakes warm while you make the rest of the batch) set the foil-covered plate on top of a pan of simmering water.

Basic pancakes

(makes 12–14)

This basic batter is one I have arrived at after many experiments: I think it's light, it does *not* need to stand, and (dare I say it?) it is pretty foolproof.

4 oz plain flour (110 g)

A pinch of salt

2 large eggs

**7 fl oz milk (200 ml) mixed together with
3 fl oz water (75 ml)**

2 tablespoons melted butter

A little extra butter for cooking the pancakes
