

FLUFFY WHITE CHOCOLATE
PANCAKES WITH RASPBERRIES

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food co

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

FLUFFY WHITE CHOCOLATE PANCAKES WITH RASPBERRIES

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

HS767 Harvey & Brockless Kitchen White Chocolate Sauce	500g
CH009 Callebaut White Chocolate Drops 28% 2.5kg	100g
DB083 Croxton Manor Unsalted Butter	50g
Eggs, separate the yolk & the whites	4 eggs
Caster sugar	55g
Flour	70g
Baking powder	5g
Salt	2g
Milk	30ml
Vanilla extract	5ml
Water	40ml
Raspberries	100g





FLUFFY PANCAKES

featuring Harvey & Brockless Kitchen White Chocolate Sauce

Method

1. *White Chocolate Crumb*- Pre-heat the oven at 150 degrees. Place 100g of the Callebaut White Chocolate on a baking tray and place in the top of the oven for 5 minutes until it is golden brown. Take out of the oven and set aside to cool.
2. Whisk the egg yolks, milk, and vanilla extract into a bowl, until combined. Add the flour, baking powder and salt to the egg yolk mixture. Mix well and set aside.
3. Whisk the egg whites until frothy, either by hand or in an electric whisk. Add the sugar and continue to whisk the egg whites, until it looks like a meringue type of texture.
4. Mix the egg yolk mixture with the whipped egg whites by combining about 1/3 and use a rubber spatula to fold it into one another. When batter has merged together, add the rest of the egg whites a bit at a time and gently fold to combine and do not over mix.
5. Heat the frying pan on low heat and add a small knob of butter, letting it melt.
6. Using a large ice cream scoop to place 4 scoops spaced out in the frying pan. Carefully pour 1 tbsp of water into the frying pan, avoiding the pancake batter, quickly cover the frying pan with a lid and let it steam for two minutes.
7. Remove the lid and carefully flip over your pancakes. Sprinkle another tbsp of water into the frying pan and cover once again for a further four minutes or until the bottom of the pancake is golden brown and both sides are dry to the touch.
8. Repeat the cooking process for the remaining batter.
9. Warm the White Chocolate Sauce and leave in the pan to keep warm. Serve pancakes immediately with the warmed white chocolate sauce, roasted white chocolate crumb & raspberries.

Harvey & Brockless Kitchen White Chocolate Sauce

A smooth and creamy white chocolate sauce with sweet butterscotch and delicate buttery notes, balanced by hints of vanilla and sugar for a mild and sweet finish.

Callebaut White Chocolate Drops

Callebaut Belgian White chocolate buttons contains a minimum of 28% cocoa solids and is perfect for chocolate making, moulding, drizzling and dipping.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free..