

BOURJEJE

(Moroccan yeast pancake)

Equipment needed –

Measuring spoons, measuring cups, blender, frying pans, pastry brush, electric scales, bowl, wire cooling rack and 3 serving platters.

Ingredients from the Garden –

Ingredients from the Pantry –

- 2 cups of water
- 2 heaped tablespoons of plain flour
- 2 heaped tablespoons of dried yeast
- ½ teaspoon of sea salt
- 2 teaspoons of sugar
- 500 grams of semolina
- Melted butter and honey for serving

What to do –

1. Measure out 2 cups of water into the blender.
2. Add 2 heaped tablespoons of plain flour into the blender and 2 heaped tablespoons of dried yeast.
3. Measure out 500 grams of semolina and add to the blender.
4. Add ½ teaspoon of sea salt and 2 teaspoons of sugar and blend until well combined.
5. Let the mixture stand for 15 minutes whilst you clean up your kitchen and prepare the frying pans.
6. Heat 2 heavy based frying pans to a moderate heat and brush with butter.
7. Drop large spoonful's of the mix onto the pan – it will be quite 'gloopy'. Cook for a few minutes. They develop a bubbling surface and the mix changes from a wet, shiny look to a dry slightly darker 'crumpet'. Cook on one side only and transfer to a wire cooling rack.
8. Arrange on 3 serving platters and serve with melted honey and butter.

Serves –

- 28 students.