

PUMPKIN PANCAKES WITH SAGE BROWN BUTTER

Equipment needed –

Small knives, chopping boards, small saucepan, stick blender, large bowl, measuring spoons, measuring cups, grater and electric scales.

Ingredients from the Garden –

- 1 butternut pumpkin, cut into cubes, and roasted
- 2 eggs
- Sage leaves

Ingredients from the Pantry –

- 1 cup of sour cream
- 2/3 cup of parmesan cheese
- 3 cups of plain flour
- 2 teaspoon baking powder
- 160 grams of unsalted butter

What to do –

1. Puree the roasted pumpkin using a hand blender.
2. Grate the parmesan cheese and set aside.
3. Measure out the sour cream into a bowl.
4. Add 3 cups of the pumpkin puree.
5. Crack the eggs into the bowl and mix well to combine.
6. Measure out the flour and add to the bowl.
7. Measure out the baking powder and add to the bowl.
8. Add the parmesan cheese and a pinch of salt and mix until smooth.
9. Lightly butter a large frying pan and set over a medium heat. Spoon the batter into the pan, using 2 tablespoons of the batter for each pancake, fitting 5 pancakes into the pan. Cook until the bubbles on the surface start to pop and the undersides are golden (about 1 minute). Turn them over and cook the other side for about 1 minute. Repeat with the remaining batter.
10. Measure out the butter and place in a small saucepan over a medium heat. Add a pinch of salt and the sage leaves and cook until the butter turns golden brown and the sage leaves are crisp.
11. Serve the pancakes drizzled with the browned butter and topped with the sage leaves.

Serves –

- 28 students.