

TOMATO AND BASIL PIKELETS

Equipment needed –

Measuring spoons, measuring cups, large bowl, sieve, electric scales, measuring jug, knives, chopping board, saucepan and a pair of scissors.

Ingredients from the Garden –

- 24 basil leaves
- 1/2 cup of chopped basil
- 4 large tomatoes, thinly sliced

Ingredients from the Pantry –

- 1/2 teaspoon of bicarbonate of soda
- 1 teaspoons of salt
- 2 cups of plain flour
- 2 eggs
- 1 1/3 cups of milk, plus extra if needed
- 2 teaspoons of white wine vinegar
- 40 grams of unsalted butter, melted
- Extra butter for greasing
- Salt and pepper

What to do –

1. Preheat the oven to 100°C and put an ovenproof dish inside to warm.
2. Measure out the flour, salt and bicarbonate of soda and sift into a large bowl.
3. Wash pick and finely chop the basil, enough for 1/2 cup. Add the chopped basil in with the flour.
4. Crack the eggs into a jug. Measure out the milk into the jug with the egg.
5. Measure out the vinegar and add to the jug with the egg and milk. Whisk to combine.
6. Make a well in the centre of the flour, then pour in the egg mixture. Season with pepper and mix well with a wooden spoon. Add some more milk if needed.
7. Heat some butter in a non-stick frying pan over a medium heat.
8. When hot, place large spoonful's of batter into the pan. Cook the pikelets until bubbles start to appear on the uncooked side. Carefully place a slice of tomato and 2 basil leaves over the uncooked side and turn the pikelets. Cook for a further 1 minute. Place in the oven, tomato side up as you cook the rest in the same way.
9. Serve with a little salt and pepper and a crumble of feta cheese.

Serves –

- 28 students.

