



FOOD SYMPHONY



PANCAKES WITH PORT SOAKED FIGS & VANILLA ICE CREAM

INGREDIENTS

- 1½ cups Self-raising Flour
- 1 tsp Baking Powder
- 2 tbsp Caster Sugar
- 2 Eggs, beaten
- 1 cup Milk
- 60g Melted Butter
- ½ tsp Pure Vanilla Extract
- Pinch of Salt
- 1 jar [Port Soaked Figs](#)

METHOD

- 1 Sift flour, baking powder, salt and caster sugar into a bowl. Make a well, add eggs, milk and butter, whisk until smooth and stand for 20mins.
- 2 Heat non-stick pan, brush with butter add ¼ cup of batter to pan and form a circle. Cook until bubbles form. Turnover and cook until golden.
- 3 Cut figs into slices; add to pan with some port liquid. Heat and serve on pancakes with a good quality vanilla ice-cream.