



RECIPES

SOUFFLÉ PANCAKE



INGREDIENTS

FLOUR MIXTURE

100g	Prima Pancake Mix
1 no	Egg Yolk
54ml	Full Cream Milk
20ml	Corn Oil

MERINGUE

5 nos	Egg Whites (extra large)
55g	Sugar
¼ tsp	Cream of Tartar

PROCEDURE

1. Whisk together flour mixture ingredients until even and set aside.
2. In a mixing bowl, beat egg whites over high speed until foamy. Gradually add in sugar and cream of tartar, continue on high speed until it forms a thick meringue with medium to stiff peak.
3. Fold in about ⅓ of the meringue into flour mixture until well-combined. Fold in the same direction and gradually fold in the remaining meringue until even.
4. Preheat pan on low heat and spread with oil generously.
5. Using a small scoop, pour in the batter and add some water on the sides of the pan. Cover and cook for around 8 minutes.
6. Flip the pancake slowly. Cover and cook for another 2-3 minutes.
7. Remove from pan and ready to serve.

For Baked Soufflé

Using the same batter, pour into a ramekin and bake in a preheated oven at 170°C for 18-20 minutes.