



BLUEBERRY PANCAKES WITH BACON AND MAPLE SYRUP

Makes enough for 4 (around 12 pancakes)

30g butter
1 packet vanilla sugar (or 1 tbsp sugar and a few drops vanilla essence)
2 eggs
225g flour
1 tbsp baking powder
1 pinch of salt
300ml milk
two handfuls of blueberries (fresh or frozen)
8 pancetta slices or slices of smoked bacon
maple syrup to serve

- Melt the butter and mix in a bowl with the vanilla sugar and eggs. Mix the flour, baking powder and salt and add to the butter mix. Gradually add the milk and beat into a smooth batter.
- Set the batter aside and let it rest for 20 minutes.
- Meanwhile, fry the pancetta in a dry pan until golden brown and crispy. Lay it on absorbant kitchen paper.
- For the pancakes: melt a knob of butter in a pan, add a few spoonfuls of batter into the pan and dot each pancake with a few blueberries. Cook the pancakes over a medium heat until they start 'bubbling' on the surface. Once a few small bubbles appear, you know the pancakes are ready to be turned. Cook for another minute on the other side.
- Stack the pancakes up on a plate, top with pancetta rashers and pour some maple syrup over it all.

