Pancake





Pancake Recipe:

- 4 eggs
- 500 gr of milk

- 400 gr of flour

 60 gr of sugar

 60 gr of sunflower seeds oil

 16 gr of baking soda

 1 spoonful of vinegar
- a pinch of salt





process

First of all you separate the yolks from the egg whites and you put them in different bowls.

Then you mix the sugar with the pinch of salt and the yolks.

At the same time you whip the egg whites until they reach a substantial consistency.

After that you mix the flour and the baking soda in the flour's same bowl.

Then you mix the yolks with milk, sunflower seeds oil and with one spoonful of vinegar. Once they are amalgamated you slowly mix in the flour with baking soda milk.

After the mixture is finished you add the whipped egg whites and slowly mix them and it should be done.

