

Cheese & Ham Pancake Roll-ups



Serves 4 Prep 40 mins

Cooking 50 mins

Easy

Ingredients

For the pancakes

140g plain flour
2 eggs
25g butter, melted plus extra for buttering
350ml semi-skimmed milk
oil for frying

For the roll-ups

12 thin slices of ham, torn
260g bag spinach, cooked
140g grated cheddar
100ml half-fat crème fraiche
3 spring onions, finely chopped
handful dried breadcrumbs

First put the leaf spinach in a large colander, sit the colander in a sink & slowly pour over a kettle of hot water. Leave the spinach to wilt & cool, then squeeze out the water & chop it up.

For the pancakes:

1. Tip in the flour, make a well, crack the eggs into separate dishes and whisk together. Tip in the butter, add a little milk and whisk until smooth. Whisk in the rest of the milk, in a steady stream, until you have a smooth batter, similar to the consistency of double cream. Now carefully pour the batter into a jug.
2. Using kitchen paper, wipe the pan with a little oil. Place the pan on the stove and heat until hot. Remove from the heat and pour in enough batter to cover the base, swirling it round. Return to the heat for 3 mins until the underside is cooked.
3. Take the pan off the heat and using a spatula, loosen the pancake. Turn it over with the spatula and cook the other side. When cooked, put the pancake to one side, then repeat the procedure to cook 7 more pancakes.

For the roll-ups

1. Heat the oven to 200C/ Fan 180C/ Gas 6. Butter a large baking dish. Lay pancake in front of you and scatter some ham, spinach & cheese (remembering to save 25g). Roll up the pancakes & put into the buttered dish.
2. In a separate bowl, make the topping. Mix the crème fraiche with the remaining cheese and spring onions. Spread the topping over the pancakes, sprinkle with the breadcrumbs and bake for about 30 mins until bubbling and golden. Serve with a salad or veg.