

Squash, Goat's Cheese & Rosemary Pancakes



Makes 8

Prep 15 mins

Cooking 25 mins

Easy

Ingredients

200g self-raising flour

1 tsp baking powder

1 rosemary sprig, finely chopped

1 egg

300ml milk

25g butter, melted and cooled + extra knob

250g butternut squash, peeled, deseeded and cut into small cubes

100g feta, crumbled into small pieces

salad leaves and onion marmalade or chutney to serve

1. Mix the flour, baking powder, rosemary and a pinch of salt in a large bowl. Beat the egg with the milk. Make a well in the centre of the dry ingredients and whisk in the milk mixture and melted butter to make a thick, smooth batter. Place in the fridge while you prepare the rest of the ingredients.
2. Over a medium heat, add a knob of butter and 1 tsp oil to a large pan, then add the butternut squash and cook for 10 mins until tender, turning the heat up for the final few mins to brown a little. Remove batter from the fridge, add the feta cheese and squash, then carefully fold everything together.
3. Heat a little oil in a non-stick frying pan, then, in batches, add a ladleful of batter per pancake. Allow to cook for 3 mins until bubbles cover the surface, then flip over and cook the other side until golden. Serve with salad leaves and onion marmalade on the side.