

Less than 45 minutes

Serves 4

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Ingredients:

Garlicky veg:

- 2 Tbsp (30ml) butter
- Olive oil or canola oil, for frying
- 2 Tbsp (30ml) PnP crushed garlic
- 1 punnet (250g) white button or portabellini mushrooms, sliced
- 2 leeks, sliced
- 1 packet (100g) baby spinach
- 1 tsp (5ml) balsamic or red wine vinegar
- Salt and milled pepper
- 1 tsp (5ml) brown sugar

Pancakes:

- 3 eggs, separated
- 2 Tbsp (30ml) milk
- 1 Tbsp (15ml) canola oil
- ½ tsp (3ml) baking powder
- Pinch salt
- ¼ cup (40g) cake flour
- 1 tsp (5ml) white wine vinegar
- ¼ cup (60g) sugar

Method:

1. Heat butter and oil in a pot over medium heat.
2. Add garlic and cook for 2 minutes until fragrant.
3. Add mushrooms and leeks, and sauté for 8-10 minutes.

4. Stir in spinach, vinegar, seasoning and sugar, and cook for another 5-8 minutes. Set aside.
5. Whisk together egg yolks, milk, oil, baking powder and salt in a bowl until light and foamy.
6. Sift in flour and mix until smooth.
7. Combine egg whites and vinegar and whisk to stiff peaks.
8. Whisk, while gradually adding sugar, to form a stiff meringue.
9. Mix a third of the meringue into the egg yolk mixture, then gently fold in the rest.
10. Spoon into a piping bag and cut about 4cm off the tip.
11. Heat a pan over low-medium heat and add a thin layer of oil.
12. Pipe mixture into 8cm discs about 2-3cm high (or use a cookie cutter as a mould, if you like). Add a little water to pan and cover with lid.
13. Cook pancakes for 4-6 minutes per side until golden.
14. Serve with garlicky veg topping.

COOK'S TIP:

No piping bag? Use an ice-cream scoop to add 2 scoops of pancake mixture to the pan when cooking them.

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