

Recipes for Shrove Tuesday

✘ This year Shrove Tuesday or Pancake Day is on 28 February 2017. The date changes each year as it is the day before Ash Wednesday which this year falls on 1 March 2017.

So get ready with some pancake recipes courtesy of Primula Cheese who shared them with us!

They told us : “Quick and easy, these quirky recipes are perfect for a tasty, filling breakfast before work or a much needed treat after a long day.

“These scrumptious pancakes from Primula Cheese are a delicious alternative to the classic sweet pancake and are so tasty you’ll be snacking on them long after Pancake Day.”

✘ Cheese and Sweetcorn Savory Pancakes

Primula cheese pancakes with sweetcorn and spring onion.

Makes 10 thick pancakes about the diameter of a coffee mug.

What you’ll need:

- 1 cup plain flour
- 1 tsp sugar
- 1 heaped teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- Pinch of salt
- 200ml milk
- 1 large egg
- 3 tablespoons vegetable oil
- 1 small tin of sweetcorn, drained well
- 3 spring onions, finely sliced
- $\frac{1}{2}$ tube of your favourite Primula Cheese, cold
- A handful of chopped parsley to garnish

To Garnish

- Chopped parsley
- 25g Primula Cheese

What to do:

Ø Whisk together oil, milk and egg.

Ø Add the dry ingredients, whisking until blended.

Ø Stir the sweetcorn and spring onions into the pancake batter. Add in Primula Cheese in pea-sized lumps and stir carefully to avoid blending the cheese into the batter.

Ø Dollop 2 tablespoons per pancake into a frying pan over a medium heat with a little butter or vegetable oil.

Ø Cook until well-browned on one side. When the top starts to bubble, flip the pancake and leave until cooked through.

Ø Dress with a spoonful of Primula Cheese and a sprinkling of chopped parsley

Ø Serve hot.



Primula Pancakes

Our American friends 'lent' us this recipe from across the pond and we think y'all are gonna love it.

Makes 12

What you'll need:

- Primula Original
- Streaky Bacon
- Maple Syrup
- Pancakes:
- 250ml milk

- 125g plain flour
- 1 medium egg
- 3 tablespoons granulated sugar
- 2 tablespoons butter or margarine, softened
- 4 teaspoons baking powder
- 3/4 teaspoon salt

What to do:

Ø Grill the bacon, until crisp and golden. Remove from the grill, cover with foil to keep warm and stand to one side.

Ø Combine all pancake ingredients and whisk until smooth. Pre-heat a large non-stick frying pan on a medium-high heat. Using a ladle, spoon out a portion of the batter into the pan to the desired size and thickness, and cook until golden brown, flipping each minute.

Ø Top the pancake with the crispy bacon, a generous squeeze of Primula and lashings of maple syrup.

To make stacks as pictured, make smaller slightly thicker pancakes and keep warm, before assembling in layers of pancake, Primula, bacon and maple syrup – go as high as you dare!