

<https://youtu.be/kSlmXbTzteQGordon>

### **Gordon Ramsay's simple recipes**

#### **Pancakes**

1. Listen and complete the recipe.

Pinch of salt – teaspoon – flour – yoghurt – cheese – milk – fresh – add – pancakes – olive oil – soft – sugar – butter – eggs - honey

Gordon Ramsay: start by adding a 125 gr. of plain 1) \_\_\_\_\_, a 2) \_\_\_\_\_ of baking powder, a 3) \_\_\_\_\_, a tablespoon of 4) \_\_\_\_\_. Then create a well in the center. Separate two 5) \_\_\_\_\_ and 6) \_\_\_\_\_ the yolks keeping the whites for later. Beat the yolks into the flour pouring in 7) \_\_\_\_\_ gradually to form a smooth batter. Next, folding 125 gr. of creamy ricotta 8) \_\_\_\_\_ and a 100 gr. of 9) \_\_\_\_\_ blueberries. Now, with your egg whites until it almost reach 10) \_\_\_\_\_ peaks, then, gently fall into the 11) \_\_\_\_\_ mix, keeping in the air to make sure that the pancakes are extra light and really fluffy. Add 12) \_\_\_\_\_ and 13) \_\_\_\_\_ into a hot pan and spoon in the mix to make small pancakes, cooking into a golden brown on both sides. To finish, top with Greek 14) \_\_\_\_\_, fresh blueberries and drizzle over lovely runny 15) \_\_\_\_\_.

Recipe: Coconut pancakes with mango and lime syrup.

2. Order the lines to make the recipe.

	Then, crack on an egg. Add coconut milk and whisk into the batter into well combined.
	Next you are ready to fry. Add melted butter to a hot pan. Place in heat teaspoons of batter. Flip and cook until golden.
	First for the lime syrup, simply add water, castor sugar, the zest and juice of a lime and simmer for ten minutes.
	After that Sweeten with runny honey.
	Finally for a lovely vibrant wake up serve with sliced fresh mango and drew over the gorgeous citrusy syrup.
	Second to make the easy pancake batter, put flour, baking powder and desiccated coconut into a bowl.