



Honey Scented Hotcakes with Honey Roasted Pear

(Makes 16 - 20 hotcakes)

FEATURED PRODUCT:

Manuka Royale Honey

INGREDIENTS

- 400g red or black grapes
- 2 eggs, separated
- 1 cup milk
- 1 tablespoon Manuka Royale Honey
- 2 cups plain flour
- 4 teaspoons baking powder
- Pinch salt
- 50g butter, melted
- 6 firm pears, peeled and cored
- 1 tablespoon butter
- 2 tablespoons Manuka Royale Honey
- 2 tablespoons water

INSTRUCTIONS:

1. Whisk together the egg yolks, milk and honey.
2. Sift the flour, salt and baking powder into a separate bowl.
3. Add the egg milk mixture to the flour and mix well.
4. Allow the batter to sit for a minimum of 15 minutes.
(You can actually keep this in the fridge overnight until ready to cook the following morning.)
5. Now is a good time to make the roasted pears.
6. Melt a little butter in a frying pan, and cook the hotcakes in batches until golden on both sides. Keep them in a warm oven until ready to serve.
7. Serve the hotcakes with the roasted pears and an extra drizzle of Manuka Royale Honey.

To make the honey roasted pears.

1. Preheat the oven to 180°C.
2. Halve the peeled and cored pears and fry, cut side down, in a little butter until golden.
3. Drizzle over the honey and add at the water.
4. Bring to a boil and place into the oven to finish cooking.
5. The pears are done if tender when pierced with a knife.
6. When ready to cook the hotcakes, stir through the melted butter.
7. Then whisk the egg whites to stiff peaks and fold through the mixture.

Buon appetito - Enjoy!