

## GOURGETTE PANCAKES 糊塌子

Makes: 2 pancakes

Preparation time: 20 minutes

Cooking time: 15 minutes



The courgette pancake is a savoury pancake and an old Beijing dish often eaten with porridge or as a snack. It is sometimes served with a dipping sauce that consists of equal parts of soy sauce and rice vinegar.



## INGREDIENTS

1 courgette (about 250g)

2 eggs

50g plain flour

½ teaspoon salt

4 tablespoons sunflower oil

Tools:

1 grater

1 frying pan

## THE METHOD

Grate the courgette through the largest size hole of the grater. Combine the grated courgette with 2 eggs, 50g flour and ½ teaspoon salt and mix until a batter forms.

Add 2 tablespoons sunflower oil in a frying pan and heat on medium-high. Add in half of the batter and spread out evenly. Fry both sides until golden brown. Repeat for the second pancake.

Slice up in bite-size pieces and serve warm.

