P.S. HOTCAKE WITH MISO MAPLE SYRUP, WHIPPED VANILLA CREAM, BURLINGTON FARM BERRIES

DIFFICULTY	COOKING TIME	SERVES
not to difficult	less than 30 minutes	serves 6

INGREDIENTS

Hotcakes
4 eggs
400g milk
100g caster sugar
425g self raising flour

Hazelnut praline
100g toasted hazelnuts
100g white sugar

Whipped vanilla cream
500g cream
100g maple syrup
1 vanilla bean

Miso maple syrup
300g maple syrup
100g white miso paste

Hazelnut praline

1. Preheat the oven to 180 degrees.

2. Spread hazelnuts on a baking try and toast them until they are fragrant, about 8 minutes

3. Transfer nuts to a clean kitchen towel, rub nuts in towel vigorously between your hands to remove the brown skins. Spread nuts back on baking tray

4. Cook sugar over medium heat in a saucepan, brushing down sides of pan with a damp pastry brush to remove any sugar crystals that may form, until mixture is amber, about 9 minutes; do not stir. (Pan may be swirled gently about halfway through to incorporate any uncooked sugar.) Pour directly over nuts to create a thin layer. Set aside to cool, at least 30 minutes.

5. Place half the praline in the bowl of a food processor; process until the praline is very fine with no sharp pieces. Cut the remaining praline into small pieces

DIRECTIONS

Hotcake

1. Pre heat oven to 180 degrees Celsius. Sift the self raising flour.

2. Combine eggs, sugar, milk.

3. Whisk in flour and leave to rest for 1 hour.

4. Butter hot cake moulds and half fill with mix.

5. Bake for 15 minutes and then check with a cake tester to see if the inside is cooked. Hotcake is cooked when the cake tester comes out clean. If not cooked place back in oven for another 2-3 minutes

Whipped vanilla cream

1. Place all ingredients into kitchen aid and whip until medium peak

Miso maple syrup

1. Blend ingredients in blender until smooth

Plating

1. Place warm hotcake on a plate followed by a good drizzle of miso maple.

2. Pile on fresh strawberries and a generous spoonful of whipped vanilla cream.

3. Finally top with crushed praline