

3 Cheese hotcakes

This serves four people with two little hotcakes each. I serve it with a lemon scented crème fraiche, crispy bacon and a slow roasted tomato.

Another versatile recipe – use your favourite cheeses and herbs to make this recipe your own. I choose Gruyere, parmesan and ricotta with chives, thyme and parsley.

Flour - self raising sifted	2/3 cup
Eggs	3
Baking powder	1 teaspoon
Milk	1/3 cup
Butter - melted	40gm
Gruyere cheese – grated	1/3 cup
Ricotta	200gm
Parmesan cheese - grated	1/3 cup
Chives finely chopped	2 tablespoons
Parsley- finely chopped	2 tablespoons
Thyme – picked	3 bushy sprigs
Salt	1 teaspoon
Pepper	To taste
Crème fraiche	160gm
Lemon – juice and zest	1
Tomatoes	2
Bacon rashers	16

Preheat oven to 180C

Mix crème fraiche with lemon juice and zest. Season with salt and pepper.
Cut the tomatoes in half, drizzle with olive oil, salt and pepper and place in oven to roast.

Separate eggs, whisk whites to hard peak and set aside.
In bowl roughly mix egg yolks and all other ingredients - Do not over work the mixture or they will not rise properly. Now fold in half the egg whites gently, then fold in the remaining amount.

Heat a non stick pan using a little butter and oil to grease it, and spoon in mixture. They will be quiet thick so cook til golden then flip them over. Once golden on either side, gently transfer to the oven to continue to cook through (reduce oven heat to 170 and cook for approx 3 minutes).

Cook bacon off.

To serve place one hotcake on plate then layer with 2 rashers of bacon, another hotcake and top with crème fraiche and a roasted tomato on the side.