



# Green pancakes

MAKES 12 PANCAKES

200g plain flour

Pinch of Anglesey Sea Salt / Halen Môn (PDO)\*

2 tbsp fresh parsley, finely chopped

1 tbsp chives, finely chopped

1 tbsp Welsh Laverbread (PDO)\*

2 large eggs, separated

284ml buttermilk or natural yoghurt

100ml milk



Knob of butter

**01** Sift the flour and salt into a bowl, add the herbs and laverbread and mix all together. Make a well in the centre and add the egg yolks, buttermilk and milk and stir well.

**02** Whisk the egg whites until they form soft peaks and fold into the mixture gently to keep the mixture light.

**03** Melt a little butter in a frying pan over a medium heat and fry spoonfuls of the mixture for about a minute on each side. Keep warm and serve either spread with butter or topped with crispy bacon or Carmarthen Ham (PGI)<sup>a</sup> and roasted cherry tomatoes.

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