



## Tastes of Poland & Party Recipe Card

**Pancakes  
Polish-Style**



**Polskie  
Naleśniki**

**“My favourite comfort food” ~ Tina Shepherd**

### **Ingredients for the batter (serves 6-7 according to pan size)**

1 egg  
Glass of water/milk (1:1) - sparkling water for fluffier result  
Glass of flour  
Pinch of salt  
1 tbsp oil (non-stick to the pan and a softer finish)

### **Preparation Method**

Whisk all ingredients until smooth and lump-free  
Use pinch of flour or water/milk to correct consistency  
Fry in a hot frying-pan (non-stick preferable)  
Pour batter into pan with a large spoon or ladle  
Swirl pan to spread the batter evenly  
Flip pancake over when top is dry and fry second side

Fillings can be savoury or as a dessert with what you like:  
Meat, vegetables, mushroom OR Honey, jam, soft cheese, fruits  
Pancakes can be rolled or folded and fried with a little butter  
Serve warm with your choice of extra toppings



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