

Yoghurt Pancakes and your choice of filling

Ingredients

2 large eggs

¼ cup Verlorenkloof Farm Yoghurt as it should be

½ cup milk

1 cup flour

1 glove garlic

3 tablespoons melted butter

A pinch of salt

For a sweet pancake - 3 tablespoons sugar

Oil or butter for coating pan



Method:

Combine all the ingredients in a blender. Place mixture in the fridge and chill for 1 hour. Pre heat pancake pan with your choice of oil or butter. Pour about ¼ cup of mixture onto pan, cook until lightly browning then flip other side. Serve warm or cold.

Filling:

It works with either savory or sweet fillings. Enjoy!