



Buttermilk Pancakes w/ Coffee Mascarpone Creme

NIBBLEDISH CONTRIBUTOR

Ingredients

Coffee Mascarpone Creme :

- 1tbs Freshly brewed Espresso (or instant will do), cooled
- 125g Mascarpone
- 1tbs Icing Sugar

Buttermilk Pancakes (recipe by Bill Granger) :

- 1cup Buttermilk
- 1 Egg
- 30g Unsalted Butter, melted
- 1cup Plain Flour
- 1.5tsp Baking Powder
- 1/4 tsp Salt
- 1/2cup Blueberries (fresh or frozen)

Optional : Honey to drizzle

Instructions

To make the Coffee Mascarpone Creme :Combine everything and mix well, set aside in the fridge.

To make the Pancakes :1. Sift flour, baking powder and salt. Set aside.2. In a bowl, whisk together buttermilk, egg and cooled melted butter.3. Add in the sifted flour mixture, sugar, and blueberries.4. Mix together but do not over mix (a little bit of lumps here and there is fine).5. Cook them on a frying pan (you may use butter if you wish, but I didn't use any when I made mine on a non-stick pan).

To serve :Place a dollop of the creme on top and drizzle with honey.
