



Macadamia Brownie Pancakes

makes 24 small pancakes

Brownie Pancakes

Ingredients

1 1/2 cups plain flour
1 tsp baking soda
1/2 tsp salt
8 TBSP (112g) unsalted butter

88g dark chocolate, chopped
3 large eggs, lightly beaten
2/3 cup sugar
1 tsp vanilla extract
1 cup milk

200g extra butter for cooking pancakes
ice cream to serve

Method

1. In a medium bowl whisk flour, baking soda, and salt until well combined. Set aside.
2. Place butter and chocolate in a clean dry bowl on top of a saucepan with 2-3 inches of water in it (bain marie setup). Bring the water to a simmer over medium/low heat and stir the butter and chocolate until half melted. Remove from the heat, continue to stir until completely melted. It should be smooth and glossy.
3. Allow to cool at room temperature for 10minutes.
4. In a large clean bowl, beat eggs, sugar and vanilla until just combined and foamy using a whisk or electric mixer on low speed.
5. Beat in the melted chocolate until the batter is smooth (2min electric mixer or 4min by hand).
6. Using a spatula or wooden spoon gently fold the flour mixture into the batter until just combined, then add the milk and whisk until just combined. DO NOT OVER MIX.
7. Heat a large non stick frypan or griddle on medium/low heat and wait 5 minutes to heat up. Melt 1 TBSP butter in the pan then place 2 TBSP of pancake batter into the pan, repeating and spacing evenly. Cook for 1 minute until bubbles form across the surface of the pancakes. Turn and cook for another minute until cooked through.

- Repeat by adding another TBSP butter followed by pancake mix.
See plating and assembling instructions below.

Sweet & Salty Macadamias

Ingredients

1-2 TBSP macadamia oil (or light olive oil)
280g macadamia pieces and halves
1/2 cup caster sugar
1 1/2tsp salt
1 TBSP extra caster sugar
1 tsp sea salt flakes

Method

- Line a tray with baking paper and set aside.
- Heat oil in a large heavy based fry pan over medium/low heat. Add macadamias and shake pan to coat. Reduce the heat to low and sprinkle in the 1/2 cup caster sugar evenly to coat. Cook nuts stirring constantly until golden brown. Be careful not to burn them and ensure they are caramelised all over to a toffee colour.
- Remove nuts from the heat and place on the baking paper lined tray, separating with a fork. Sprinkle evenly with the sea salt and leave to cool completely.
- Use to decorate pancakes when serving.

Toffee Macadamia Decorations

Ingredients

1 cup raw macadamia nuts (whole)
1 cup caster sugar
1/3 cup liquid glucose syrup
1/2 cup water
toothpicks - approx 24
large bowl of iced water ready

Method

- Gently insert toothpicks into macadamias. Lightly snap the toothpicks to bend. Place a wire rack on a tall canister or bowl set over a sheet of baking paper.
- Place caster sugar, water and liquid glucose in a saucepan over medium heat, stirring until sugar dissolves. Simmer for 15 minutes or until golden. Place in a bowl of iced water.
- Dip the macadamias into the toffee. Use the bent end of the toothpick to hang the macadamias on the wire rack and allow the toffee 'teardrops' to drip down.
- Allow to harden and set. Decorate finished pancake stacks in the centre of the top of the stack with one toffee macadamia.

Salted Caramel Sauce

Ingredients

1 cup white sugar
1/4 cup water
3/4 cup heavy cream (thickened or 35%fat)
3 1/2 tbsp butter (not margarine) 1 tsp coarse salt

Method

1. Pour sugar and water into a heavy saucepan, (NOT a non stick pan) and let the sugar dissolve into the water over low heat. Do not stir!
2. Turn up the heat and bring to a boil, still no stirring. If you stir you will end up with crystallised sugar and a very lumpy sauce
3. Let the sauce simmer for about 5 minutes, or until it has reached a lovely golden brown colour.
4. Remove from the heat, and carefully whisk in the cream, followed by the butter and the salt.
5. Pour the beautiful thick caramel sauce into a container and let it cool down to room temperature. Use to drizzle around pancakes.

Plating and Assembling

1. Use large flat plates and place one pancake on the side of the plate.
2. Add a few sweet/salty macadamias over the pancake and cover with another pancake. Repeat until you have a stack of 3-4 pancakes per plate.
3. Drizzle Salted Caramel Sauce generously around the stack with a spoon to form a circle.
4. Add one Toffee Macadamia to the top of the stack and serve with Fresh Whipped Cream, Vanilla Ice Cream, Salted Caramel or Chocolate Ice Cream.

