

Russian Pancakes (Oladi)

Season: Spring

Type: Dessert

Serves: 36 tastings

From the garden: -



Equipment:	Ingredients:
<p>Large bowl x 1 Small bowl x 1 Spoon x 1 Whisk x 1 Measuring cups Measuring spoons Large frying pan x 2 Spatula x 2 Red ramekin x 10 Teaspoon x 10 Serving plate x 5</p>	<p><i>Pancake:</i> 2 cups milk 2 tablespoons white vinegar 2 teaspoons bicarbonate soda 3 cups plain flour ½ cup sugar 2 eggs 2 tablespoons canola oil</p> <p>Some canola oil for frying</p> <p><i>Sweetened Sour Cream:</i> 1 tub of sour cream 2 ½ tablespoons icing sugar 1 teaspoon vanilla</p> <p><i>For serving:</i> 2 tablespoons of strawberry jam in each of the 5 red ramekins</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put the first 3 ingredients in a large bowl and stir to combine.
3. Add the next 4 ingredients and stir until combined.
4. Drizzle some oil into 2 large frying pans over medium heat.
5. Using one heap tablespoon of pancake mixture per pancake, put 4 pancakes in frying pan.
6. Cook until you see some bubbles on the pancake, flip over and cook until golden on both sides, about 2 minutes each side.
7. Put all the ingredients for *Sweetened Sour Cream* in a small bowl, stir to combine.
8. Divide the cream into 5 red ramekins.
9. Divide the pancakes evenly on 5 serving plates, serve with sweetened sour cream and jam.