

Pete's buttermilk pancakes with summer berries and hot white chocolate sauce recipe:

Buttermilk pancakes

375g self-raising flour
115g caster sugar
25g bi-carbonate of soda
915ml buttermilk
3 eggs
2 zest of lemon
115g hot butter

Mix the dry ingredients together then whisk in the buttermilk. Whisk in the eggs and hot butter, then pass through a fine sieve and add the lemon zest. Cook on a hot oiled griddle or in non-stick pans.

White Chocolate Sauce

1ltr double cream
1kg white chocolate buttons

Bring the cream to the boil and whisk onto the white chocolate, keep stirring until all the chocolate is dissolved. If serving immediately keep hot over a bain marie.

Important do not whisk the chocolate into the hot saucepan.

To finish

100g strawberries
100g raspberries
100g blueberries
Icing sugar for dusting

Stack two to three pancakes on top of each other. Lightly pour over the hot white chocolate sauce. Scatter your chosen berries over the pancakes and dust with icing sugar.

Enjoy!