

Aunty Wendy's recipes



Leek and bacon pancake bake

Serves 4

1 tblsp Olive oil
Small knob of butter
2 leeks, sliced
250g smoked pancetta or chopped bacon
500g tub cheese or cheese and ham pasta bake sauce
6tblsp gruyere cheese, grated

Pancakes

150g plain flour
3 large eggs, lightly beaten
350ml milk
75g butter, melted
Extra butter for frying

Preheat oven to 200C, fan 180C, gas 6.

Heat the oil and a small knob of butter in a frying pan.

Fry leeks and bacon together for 15-20mins until leeks tender and bacon cooked through.

Pancakes

Sieve flour into a large bowl, add a pinch of salt.

Make a well in the centre and add the eggs.

In a bowl whisk together milk and the melted butter, add to the 'egg well'.

Whisk the liquids into the flour.

Melt a small knob of butter in an 18cm frying pan – swirl pan to coat base.

Add 2-3tblspns batter mix turning pan until base is covered. Cook for one minute or so then

Turn – add more butter as required.

Continue until you have finished the batter.

Put a spoonful of the cheese/cheese and ham sauce and a spoon of the leek and bacon mixture in the middle of one pancake.

Roll and turn in edges then place seam side down in a 3litre oven proof dish.

Repeat until there is a layer of filled pancakes in the dish.

Cover with the remaining cheese sauce and then the grated gruyere.

Can be frozen at this stage.

Bake in the preheated oven for 1 hour or until golden.