

Easy Pancakes with Sweet Soy Caramel Sauce

Total time **45 mins** 5 mins preparation time 20 mins resting time 20 mins cooking time

INGREDIENTS

4 portion(s)

For the pancake batter:

125 g plain flour
1 pinch salt
1 egg
300 ml milk
Oil or butter for frying

Sweet Soy Caramel Sauce:

2 tbsp Kikkoman Naturally
Brewed Soy Sauce
3 tbsp granulated sugar
1 tbsp brown sugar
2 tbsp Kikkoman Mirin-Style
Sweet Seasoning
4 tbsp water
2 tsp potato starch or corn
flour

PREPARATION

Step 1

To make the pancakes: Put the flour and salt in a bowl. Make a well in the centre and crack in the egg. Whisk well, then gradually whisk in the milk until all the flour is combined. Leave to stand for 20 mins while you make the sauce.

Step 2

To make the soy caramel sauce: Place all of the ingredients in a saucepan and heat over a medium-high heat. Cook, stirring constantly, until the mixture comes to a boil. Let it bubble steadily for a minute or two or until it thickens enough to coat the back of a spoon. Set aside to cool while you cook the pancakes.

Step 3

Heat a few drops of oil or butter in a non-stick frying pan or crepe pan over a medium-high heat. Then pour in a ladle of the pancake batter, and swirl the pan around to create an even, thin layer. Cook until the pancake begins to brown around the edges (around 30 seconds) then check with a palette knife that its golden underneath before flipping over to cook the other side which will need less time to cook. Then transfer to a plate and keep warm

Step 4

Repeat the process until all the batter is used up. Divide the pancakes between plates and drizzle over the sweet soy caramel sauce.