



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

***OLIVE OIL CRUMPETS WITH CHOCOLATE
AND SEA SALT***

RECIPE 32/98

What you will need:

500ml cake flour

45ml sugar

10ml baking powder

2 eggs, beaten

60ml **Morgenster Extra Virgin Olive Oil**

500ml buttermilk

100g slab of dark chocolate, finely chopped

sea salt flakes

Morgenster Extra Virgin Olive Oil

How to prepare:

Sift the flour, sugar and baking powder into a bowl.

Combine the eggs, olive oil and buttermilk and mix well.



MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%

Use a whisk to add the buttermilk to the dry ingredients and mix until well combined and forming a thick batter.

Grease a non-stick frying pan with olive oil.

Drop spoonfuls of the batter into the pan over a medium high heat.

Sprinkle the surface of the crumpet with some chocolate and a small pinch of salt flakes.

Cook for 1-2 minutes until bubbles start to appear on the surface.

Flip and cook on the other side for about a minute.

Serve the pancakes drizzled with more olive oil.

Recipe supplied by The Star, Angela Day.