

PANCAKES WITH RED FRUITS SAUCE

Ingredients

- 350 ML LIEFMANS 0.0
- 1 SERVING OF VANILLA SUGAR
- 300 G FROZEN RED FRUITS
- 2 TSP CORN FLOUR
- 1 TBSP. WATER
- 100 G FLOUR
- 2 EGGS
- 30 G BUTTER
- VANILLA ICE CREAM



RECIPE

1. Combine 175 ml Liefmans, the vanilla sugar and the sugar in a saucepan and bring to the boil.
2. Add the red fruits and leave to boil for a few minutes.
3. Mix the water with the corn flour and use to bind the sauce.
4. Add the flour, the egg and the rest of the Liefmans and mix together to form a batter.
5. Fry the pancakes in a pan and serve with a scoop of ice cream. Pour on the Liefmans red fruits sauce then tuck in!

Liefmans
ON THE ROCKS

0.0