

Beghrir – Lacy pancakes

- 125g plain flour
- 125g fine semolina
- salt
- 1/2 tbsp fresh yeast
- 1 tsp active dry yeast
- pinch sugar
- 500ml tepid water
- melted butter
- honey (I like orange blossom honey)

Method

Combine the flour, semolina and salt in a large bowl. Make a well in the centre and add both kinds of yeast, the sugar and a little water to dissolve the yeast. Stir, adding enough water to make a batter the consistency of whipping cream.

Set aside for 15 minutes, then add another pinch of salt and blend with a mixing wand or in a food processor to make the batter smooth. Set aside to rest for a further 15 minutes before making the crepes.

Heat a non-stick pan and gently pour in a generous ladleful of the mixture to form a pancake about 10 cm across. Cook over a medium heat until the pancake is slightly colored on the bottom and the top is completely covered in burst bubbles like a crumpet. Turn and cook for a few seconds to dry the top surface and turn out onto a tray covered with a cloth. Repeat until all the batter has been used. Take care not to let the pan overheat. Serve hot or warm with melted butter and warmed honey or homemade preserves.

Serves 10-12