

# Quinoa Pancake

## with diced mango and mango sauce

### YOU WILL NEED

#### FOR THE PANCAKES:

- 250g Merchant Gourmet White Quinoa (CER320)
- 30g Caster Sugar (SUG022)
- 50g Unsalted Italian Butter (BUT001)
- 60ml Free Range Liquid Whole Egg (EGG062)
- 20g Cornflour (BAK041)
- 1/2 tsp Baking Powder (BAK040)
- 2-3 drops Vanilla Paste (PST400)

#### FOR THE SAUCE:

- 100g IQF Diced Mango (FRZ413)
- 150g Caster Sugar (SUG022)
- 30ml Passion Fruit Puree (PUR204)
- 300ml Orange Juice

### PROCEDURE

1. Combine all the pancake ingredients and mix until there are no lumps.
2. To make the sauce, pour the juice into a pan, add the sugar, bring to the boil and reduce by 2/3 until jam like. Leave to cool.
3. Add the passion fruit puree and mango to the sauce and mix.
4. Fry the pancakes for a minute or two on both sides in a hot pan with a little butter.
5. Serve with the mango and sauce.

