

TRADITIONALLY



UNTRADITIONAL

# the litton recipe

## BUCKWHEAT PANCAKE CONES WITH SAUTÉ POTATOES, SMOKED BACON AND GRUYÈRE CHEESE

### Buckwheat pancake cones

250G BUCKWHEAT FLOUR	6 TBSP NATURAL YOGHURT
600ML MILK	30G SMOKED BACON
9 MEDIUM EGGS	10G GRUYÈRE CHEESE
20G GROUND NUTMEG	150G MEDIUM POTATOES
PINCH OF SALT	1 LARGE ONION
PINCH OF BLACK PEPPER	

### METHOD

- Mix all wet ingredients together, beat in buckwheat flour and season. Cook off a small amount to test seasoning
- Cook the new potatoes until just ready. Remove from the heat and cut into quarters
- Cut the bacon into pieces and start to fry off over a high heat. Add the new potatoes and start to colour
- Peel and finely slice the onion and add to the frying pan. Cook until all the ingredients are all golden. You may need to turn the heat down in order to stop them from catching
- Remove from the heat when ready, wipe the pan clean and place back on the heat
- Add a little butter and place your batter into the pan to make your pancake
- Flip the pancake to cook on both sides
- Remove from the heat and fold the pancake in half
- Place the new potato mix on one side and grate your gruyere over the top of the potatoes
- Fold over the other half of the pancake to make your cone and place back on a low heat
- Gently warm on both sides
- Slide onto a plate and enjoy!