

Ellie & Roddy's Pancake Wraps

Makes 4

Prep Time: 20 mins, Cook time: 25
mins for sausages

Ingredients:

1 pack Ellie and Roddy's sausages,
cut into individual sausages

Plus chosen topping ingredients

Pancake Batter:

50 g plain flour

Pinch salt

1 large egg – beaten

150ml full fat milk

Sunflower oil for frying



Method:

- 1 Pre-heat the oven to 190C, Gas Mark 5. Place 5ml oil into a tray bake tin, then the sausages, cook in the oven for 15 mins. Then shake the tin to turn the sausages and return to oven, cook for a further 10 mins.
- 2 Meanwhile make the pancake batter. Sieve the flour and salt into a bowl.
- 3 Add the beaten egg to the flour and gradually whisk in the milk, return to the measuring jug and leave to stand for 10 mins in the fridge.
- 4 The batter will make 4 pancakes in a medium sized frying pan. Heat 1 tsp oil in a frying pan, pour sufficient batter (approx 50ml per pancake) to cover the pan, cook 2 mins until underside is lightly browned, toss over and brown on the other side, lift out onto a plate and keep warm until all the pancakes are cooked.
- 5 Serve with one of the suggested toppings, fold over and enjoy!

Suggested Toppings:

- Cherry tomatoes, grated cheese and 2 Ellie and Roddy's sausages
- Pineapple or mango chutney and 2 Ellie and Roddy's sausages
- Tomato relish and 2 Ellie and Roddy's sausages

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