



**BOSCH**  
Invented for life



## Pumpkin & Sweetcorn Pancake

### Overview

Difficulty: Medium

Servings: 1-2

Preparation: Time 10 mins

Cooking Time: 15 mins

## Ingredients

- 100g of Cake/Wholemeal Flour
- 3g of Baking Powder
- 50g of Pumpkin, finely chopped
- 50g of Sweetcorn Kernels
- 1 Egg Yolk
- 20g of Brown Sugar
- 15ml of Grape Seeds Oil
- 120ml of Milk
- 1 Egg White

## Methods

1. Using the Bosch ErgoMixx hand blender balloon whisk, beat egg yolk and brown sugar till the mixture thick and creamy.
2. Slowly whisk in oil and milk and then stir well until they are combined.
3. Next add in pumpkin, corn kernels and flour mixture, mix well and set aside.
4. With a clean balloon whisk attached to the hand blender, whisk egg white on setting 6 till there is a stiff peak.
5. First fold in 1/3 of the egg whites into the flour mixture and stir till they are combined. Add in remaining egg whites and stir well.
6. Heat up a lightly oiled frying pan, pour ¼ cup of the batter for each pancake and cook until it is golden brown on both side.
7. Remove and keep warm, continue with the remaining batter.
8. Serve pancake with maple syrup or honey.

# Product Used

## **Versatile and convenient kitchen assistant**

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

