





# BREAKFAST FLAPJACKS WITH HONEY-GLAZED NECTARINES AND HONEY MASCARPONE

## Flapjacks

Sift the dry ingredients together into a mixing bowl. In a separate bowl, whisk together egg and butter. Stir the egg-and-butter mixture into the dry ingredients to form a thick batter. Heat a little butter in a non-stick frying pan, pour about 1/4 cup batter into the pan and fry the flapjack on both sides until cooked. Repeat with the rest of the batter and keep the flapjacks warm.

280 g cake wheat flour  
10 ml baking powder  
5 ml bicarbonate of soda  
2,5 ml salt  
45 ml sugar  
2 large eggs, lightly beaten  
60 ml melted butter  
butter for frying

## Honey-glazed nectarines

With a sharp knife, cut off the cheeks of each nectarine either side of the stone. Coat the flesh side with a little oil and honey. Heat a heavy-based cast-iron pan and place nectarine halves flesh side down in the hot pan to cook until slightly softened, or place them under a hot grill for a few minutes.

4 nectarines, washed and dried  
40 ml cooking oil  
40 ml honey

## Honey mascarpone

Stir the honey into the mascarpone until incorporated. Keep in the fridge.

300 ml mascarpone  
45 ml honey

## To serve

Plate flapjacks with nectarine, bacon, raspberries and honey mascarpone, and serve with honey on the side.

flapjacks  
honey-glazed nectarines  
crispy bacon  
fresh raspberries  
honey mascarpone  
honey

Serves 4