

★ U.K. ★ BBQ ★ Week ★



Direct grill
on plancha
or griddle



Final Temp
70°C/160°F



30 mins



£4



Makes 24

RECIPE

Drop Crumpets



INGREDIENTS

115g plain flour
115g strong flour
1/2 tsp cream of tartar
4g dried yeast
250ml lukewarm water
1/2 tsp salt
1/4 tsp bicarbonate of soda
140ml lukewarm milk

Vegetable oil for frying

METHOD

1. Sift the flours and cream of tartar into a bowl and add in the yeast. Stir in the lukewarm water with a wooden spoon and leave covered for about an hour.
2. The dough will be full of little air bubbles. Add the salt and stir. The dough will fall at this point but will rise back up. Leave for 30 minutes.
3. Stir in the bicarbonate of soda and the lukewarm milk. The batter should be a thick pouring consistency. Pour into a measuring jug as this makes it easier for pouring your drop crumpets.
4. Heat your griddle to a high temperature. Put on a little vegetable oil to prevent sticking and pour little circles of mixture onto the griddle.
5. Cook for about 3 minutes on the first side. You should see lots of little bubbles form then pop – this gives the crumpet look.
6. Turn over and cook the other side.
7. Keep warm and eat with the topping of your choice. Lovely with just butter and honey.

Recipe from **Susan Stoneman**