

Make savoury pancakes : they'll make your name as a cook! / Bovril Limited.

Contributors

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Make Savoury Pancakes

They'll make your name as a cook!



1. HAVE A LOOK IN THE LARDER
Some cold meat, left-over potatoes and vegetables—anything of the sort—makes the basis of this delicious dish.

NOTE.—Unless you are an expert, don't toss the pancakes — turn them with a supple broad-bladed knife. Make sure your pan is really hot. Grease sparingly.

2

Put 4 ozs. flour in a bowl with 1 teaspoon salt. Break one egg in the centre of the flour & stir it in from the sides. Add ½ pt. milk, little by little, beating well. Makes 8 large Pancakes, to serve four.

MAKE YOUR PANCAKE BATTER

3

Chop up the cold meat and vegetables. Season to taste.

PUTTING FLAVOUR IN THE FILLING

4

Melt a tablespoon of butter in a saucepan and add two teaspoons of BOVRIL. Stir in the chopped meat and vegetables, and heat thoroughly

Recipe Reel No 1 (continued)



5.

As each pancake is cooked, place a dessertspoon of the savoury mixture in its centre and roll up. Use a cocktail or match stick to make the roll stay put.



6 SERVED IN SPLENDOUR

Spinach or greens are good with these pancakes. Arrange the green vegetable in the centre of a piping hot platter and top off with the savoury rolls. Serve with gravy.



Bovril is invaluable in all meat dishes — but especially when using up the cold joint. Add just a little—for Bovril is highly concentrated. Use it in stews, hash, meat pies, soups and sauces. Bovril helps everything you eat to do you more good.

BOVRIL, the power of beef