

Chilli Crispy Pancakes, Beans & Chips



Ingredients

- 1 tin of baked beans
 - Leftover chilli
- 100g plain flour
 - 2 eggs
- 300ml milk
- 2 tbsp oil
- 1 tsp salt
- 1 tsp pepper

To coat:

- 2 eggs, beaten
- 100g golden breadcrumbs
- Oil to cook the pancakes

For the homemade chips:

- 800g potatoes

Methods

1. Put the flour in a bowl with some salt and pepper.
2. Add the eggs, milk, and 1 tbsp oil. Whisk until you have a smooth batter.
3. Heat the remaining oil in a small frying pan.
4. Add a ladleful of batter and cook until you can see bubbles forming, around 2 minutes.
5. Toss or turn it over and cook the other side for 1 minute.
6. Repeat 4 times.
7. Stack the pancakes between greaseproof paper.
8. When the pancakes have cooled, heat the oven to 190c.
9. Put a good spoonful of cold filling on one half of each of the pancakes.
10. Brush the edges of the pancake with beaten egg.
11. Fold the other half of the pancake over and seal with a fork.
12. Dip the filled pancakes in beaten egg, then in the breadcrumbs to coat.
13. Sit on a baking tray.
14. Cook for 15-20 minutes until crispy and golden brown.

Let's make the homemade chips:

1. Peel and cut the potatoes into chips.
2. Put into a colander and sit them under running cold water until the water runs clear.
3. Drain and dry the potatoes thoroughly.
4. Heat the oil in a large pan over a medium heat.
5. Put the chips into the hot oil and fry for about 10 minutes until softened but not coloured.
6. Remove the chips from the oil and drain on kitchen paper.
7. Increase the heat of the oil.
8. Put the chips back in and fry for another 3-5 minutes until golden.
9. Drain on kitchen paper.
10. Serve with beans heated up as per the tin instructions.