

Pancakes with Spinach and Cheese

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Ingredients

Quantity	Measure	Ingredients	Description
25	Grammes	Butter	For the filling
75	Grammes	Cheese	For the filling
3	Tablespoon	Condensed Milk	For the filling
20	Grammes	Corn Flour	For the filling
3	Nos	Eggs	
400	Grammes	Flour, Rice	
15	ml.	Milk	For the filling
1	Liter	Milk	
1	Teaspoon	Pepper Powder	For the filling
1	Pinch	Salt	
1	Teaspoon	Salt	For the filling
2	Bunch	Spinach (Palak)	For the filling

Method

Mix the rice flour with salt, and put in a vessel, and make a hollow space in the middle. Add the eggs and milk, and beat the mixture until it becomes completely smooth. Beat and break all the lumps, until bubbles appear.

This is the batter, to make the pan-cakes. You have to spread the filling and fold the pan-cake.

The Filling:

First wash spinach, add salt and water, keep on the flame for ten to fifteen minutes. Drain well, and cut, and keep aside.

Melt butter in a saucepan, and add salt and pepper. Add milk, cream and flour. Stir till the sauce thickens. Then add cooked spinach and grated cheese. Keep on the flame till the cheese melts.