



# PANCAKE CONCENTRATE

REF: ST200

Review date 05.02.99

**Macphie Pancake Concentrate** is an egg-rich powder concentrate requiring only the addition of soft/pastry flour and water to produce Scotch pancakes and crumpets.

RECIPE - SCOTCH PANCAKES	kg	lb	oz	MAKE UP INSTRUCTIONS
Soft/Pastry Flour	1.500	3	6	<ul style="list-style-type: none"><li>• Blend dry ingredients together.</li><li>• Add water and mix together on slow speed.</li><li>• Scrape down well.</li><li>• Whisk on fast speed to a smooth batter.</li><li>• Deposit onto hot plate.</li><li>• Hot plate conditions for pancakes: Approx. 180°C (355°F). The hot plate should be free from grease and the pancakes turned just before bubbles appear on the top surface. Do not turn the pancakes too soon or scalloped edges will result.</li><li>• Hot plate conditions for crumpets: Approx. 210°C (410°F). The hot plate should have a light film of grease applied before depositing and the crumpets turned when the top surface appears to lose its gloss and is covered in holes.</li></ul>
<b>Macphie Pancake Concentrate</b>	1.000	2	4	
Cold Water (approx.*)	1.250	2	12	
<b>Total</b>	3.750	8	6	
RECIPE - SCOTCH CRUMPETS	kg	lb	oz	
Soft/Pastry Flour	1.500	3	6	
<b>Macphie Pancake Concentrate</b>	1.000	2	4	
Cold Water (approx.*)	2.500	5	10	
<b>Total</b>	5.000	11	4	

## NOTES

- \*These will fluctuate according to local conditions, flour grade and different processing plant.
- Soft/Pastry Flour contains approximately 8-10% protein.
- Cake flour can be used to replace soft/pastry flour but will, due to its finer particle size, require the addition of little extra water.

For fruit crumpets - sprinkle a few currant or sultanas onto the uncooked side of a crumpet just prior to turning it over.

RECIPE - TREACLE PANCAKES	kg	lb	oz	MAKE UP INSTRUCTIONS
Soft /Pastry Flour	1.500	3	6	<ul style="list-style-type: none"><li>• Dissolve treacle in water before adding to mix.</li><li>• Mix as for Scotch pancakes/crumpets.</li></ul>
<b>Macphie Pancake Concentrate</b>	1.000	2	4	
Water (approx.*)	1.375	3	0	
Treacle	0.250	0	8	
<b>Total</b>	4.125	9	2	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.



## PANCAKE CONCENTRATE

REF: ST200

Review date 05.02.99

RECIPE - CRÊPES	kg	lb	oz	MAKE UP INSTRUCTIONS
Soft/Pastry Flour	3.000	6	10	<ul style="list-style-type: none"><li>• Ideal for sweets or snacks, these crêpes are also delicious when filled with either savoury or sweet fillings.</li><li>• Mix as for Scotch pancakes/crumpets.</li><li>• Allow the batter to stand for approx. 30 minutes, then whisk briefly before using.</li><li>• Deposit desired amount onto a lightly greased not plate or crêpe pan.</li></ul>
<b>Macphie Pancake Concentrate</b>	1.000	2	4	
Vegetable Oil	0.250	0	8	
Cold Water (approx.*)	6.000	13	4	
<b>Total</b>	10.250	22	10	

### NOTES

- **Hot plate conditions:** Approximately 220°C (430°F). Turn when the top surface loses its gloss and the small bubbles have burst.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

**Macphie of Glenbervie Ltd.,**  
Glenbervie, Stonehaven, Scotland, AB39 3YG. Tel +44 (0)1569 740641 Fax +44 (0)1569 740677  
cservice@macphie.com www.macphie.com