Café& MUJI

Recipe for Berries X'mas Pancake Tree





Ingredients



Pancake

MUJI Handmade Rice Flour Pancake - 150g Milk - 120ml Fresh Egg (Large) - 1 Salad Oil (Optional) - 2g

Decorations

Whipped Cream Spray — 250g Strawberries — 6 pieces Blueberries — 20 pieces Snow Powder — 2g



Directions

Pancake Preparation



- 1. Crack an egg and add milk in a mixing bowl, then whisk till the mixture is combined.
- 2. Next, add MUJI's pancake flour mix into the mixture. Take note to discard the red packaging found in the flour mix (do not eat).
- 3. Whisk the mixture till smooth and well combined with no lumps of flour seen.



- 4. Place a frying pan over medium heat and coat the pan thinly with salad oil (oil is not required for non-stick pan).
- 5. Scoop about half a ladle of mixture and pour into heated pan (amount varies depending on the size of ladle).



- 6. Fry the pancake over low heat for 2-3 minutes until bubbles are seen on the surface.
- 7. Using a turner, flip the pancake over and continue frying over low heat for another 2-3 minutes.
- 8. Repeat the steps but vary the amount of mixture used to achieve different pancake sizes. You will be able to make around 6 pancakes.

Fruits Preparation





- 1. Wash all the berries, then strain and leave it to dry.
- 2. Take 1 strawberry and cut the top off, set aside (this will be used for the last topping).
- 3. Cut the remaining 5 strawberries into quarter wedges, set aside.

Assembling and Decorations



- 1. Start the assembling with the largest pancake as the base.
- 2. Using the whipped cream spray, press the cream onto the pancake starting from the outer round of the pancake to the center.
- 3. Place the cut strawberries and whole blueberries onto the cream.



- 4. Stack another smaller pancake on top.
- 5. Repeat step 2 and 3 until you reach the last smallest pancake.



- 6. Press some whipped cream onto the last pancake and top it off with the strawberry that has its top cut off.
- 7. Finish by dusting some snow powder onto the pancake tree to create a snowy look and you're ready to serve!



