



Silk Road Cafe  
Chester Beatty Library  
Dublin Castle  
Dublin 2  
Ireland  
Phone: 014070770  
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RECIPIE from Website

## Lebanese pancakes

To serve 4 people



### INGREDIENTS

750 ml oil

#### *Vegetables*

½ cauliflower, in small pieces

1 cup finely chopped parsley

Bunch of scallions, chopped

2 cloves of garlic, crushed

1 white onion, finely chopped

1 red pepper, finely chopped

### INGREDIENTS

#### *For pancake batter*

1 cup flour (or gluten free if celiac)

3 eggs

½ tsp chili powder

1 table spoon chopped fresh coriander

½ tsp baking powder (or gluten free baking powder if celiac)

¼ tsp ground nutmeg

1 cup milk (if you have any dairy allergy you can easily just use water)



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### METHOD

Mix all the ingredients for the pancake batter together in a large bowl. Add the vegetables and make sure the mixture is mixed well.

Heat the oil in a deep frying pan. Using a serving spoon place a dollop of batter into the hot oil. Deep fry for 10-12 min, turning the pancake ever so often until crispy and golden. Drain on piece of kitchen paper.

Serve with hummus and fattoush