

First sieve the flour and salt into a large mixing bowl, holding the sieve up high to give the flour an airing. Then make a well in the centre of the flour and break the two eggs into it. Now start to whisk the eggs (with an electric or any sort of whisk, or even a fork), beginning to incorporate bits of flour from around the edges as you do so. Then start to add small quantities of the milk-and-water mixture gradually—and ignore any lumps because they'll eventually disappear as the whisk gets to them. When all the milk-and-water has been added, slide a rubber spatula around the edge of the bowl to bring any elusive bits of flour into the centre of things. Then whisk once more till the batter is smooth and the consistency of thin cream.

When you're ready to cook the pancakes, add the 2 tablespoons of melted butter to the batter and stir it in. Then melt about a teaspoon of butter in the pan then swirl it all round to get the whole of the pan thoroughly lubricated. Now tip the excess butter onto a saucer (remember that the pan needs to be coated with butter but the pancakes should not be cooked in fat). Next get the pan really hot, then turn the heat down to medium, and to start with do a test pancake to determine whether or not you're using the correct amount of batter. I find 2 tablespoons about right.

As soon as the batter hits the hot pan, tip it around from side to side to get the base evenly coated with batter. It should take only half a minute or so to cook: you can lift the edge with a palette knife to see if it's tinged gold as it should be. If the pancake is thin enough there is no need to turn it over—it will be cooked through (and when it's rolled up with sugar and lemon or a stuffing, the paler coloured inside will not be visible). Just slide each pancake, when it is cooked, out of the pan onto a warm plate. Cover it with foil and put the plate over a pan of simmering water to keep the pancake warm while you cook the next.

#### *Lemon pancakes*

Sprinkle each pancake with freshly squeezed lemon juice and caster sugar, fold in half, then in half again to form triangles. Serve sprinkled with a little more juice and extra sections of lemon.

#### *Strawberry jam pancakes*

Have some warmed strawberry jam ready, put a dessertspoonful in the centre of each pancake, then roll it up, folding the ends inwards like a parcel. Serve with pouring cream.