



## **STRONG CHEDDAR LEEK PANCAKES**

*Prep. time 10-15 minutes | Resting time 10-15 minutes | Cooking time 15-20 minutes | Serves 6+*  
A Sheesy treat, these glorious vegan pancakes are a tasty starter or snack that can be enjoyed courtesy of our Cheddar style range of dairy free cheese alternatives. We hope you enjoy them as much as we did here at Bute Island Foods!

### **Ingredients**

115g of Strong Cheddar Style Sheese  
115g of Mild Cheddar Style Sheese  
2 large leeks, washed  
120g Wholemeal flour  
60g Soya flour  
1½ cup Soya milk  
2 tablespoons of Vegetable Oil  
A pinch of Baking Powder  
A pinch of Salt  
Oil for frying

### **Cooking Method**

Sieve flours, baking powder and salt into a large bowl. Add the oil and whisk in the milk. Allow to stand for 10-15 min. Dice the leeks, then steam or boil them for 8-10 minutes, until soft. Drain well and mix in 2/3 of both Sheeses.

Heat oil in a frying pan, add 2 large tablespoons of batter mix (depending on size of pan) and spread across the pan, fry until lightly brown, turn over and fry for a further 30-40 seconds. Repeat and stack pancakes on a plate when cooked.

Add the Sheesy leek filling and roll pancakes up, top with the remaining Sheese and pop under the grill for 1-2 min. Serve with a salad on the side.

