

# Gluten Free Pulse Pancake

**Pulse Flour (yellow pea or yellow lentil)** are fine milled pulse flours, with a minimum of 20% proteins on dry matter

**NOVATION®6600** is a functional precooked potato starch, used to increase batter viscosity and to add cohesiveness and moistness to the pancake

**NOVATION®8600** is a native functional starch based on waxy rice. It gives softness and elasticity to the pancake

**TAPIOCA STARCH** is a native tapioca cook-up starch, very bland in taste

Ingredients	%
Pulse Flour	13.30
NOVATION®8600	4.00
NOVATION®6600	2.70
TAPIOCA STARCH	6.60
Rice Flour	6.60
Sugar	4.00
Salt	0.30
Baking Powder	0.70
Butter	8.60
Milk	39.90
Eggs	13.30

Nutrition Facts	
Serving size	(100g)
Energy	240kcal / 1005kj
Fat	10.3g
of which saturates	5.8g
Carbohydrate	31.0g
of which sugars	6.2g
Protein	5.7g
Dietary Fibre	1.1g
Sodium	0.3g



## Preparation:

1. With a hand whisk or Hobart with whisk attachment
2. Mix powder
3. Add eggs, milk and melted butter
4. Mix well and let rest 10-15 minutes
5. Cook on greased hot plate