



TUNA FISH AND BANANA PANCAKE

serves 2

INGREDIENTS

- 2 banana
- 2 tbsp mayonnaise
- 1 can Ayam Brand Tuna Light Flakes in Water 185g



INGREDIENTS FOR PANCAKE PASTRY

- 100g flour
- 1 tbsp butter
- 1 cup fresh milk
- 1 piece egg sauce
- a pinch of salt
- 2 tsp sugar

PREPARATION

To make the pastry, sieve the flour with salt into a medium bowl and make a well in centre. Add in egg sauce, sugar, melted butter and milk gradually. To make batter smooth and combined, whisk the batter constantly until it become pastry sauce. Then put it in the refrigerator for 30 minutes.

To prepare the filling, mix drain tuna with mayonnaise. Put it in the fridge.

COOKING

Heat the pan and pour in the pastry sauce. Shake the pan softly to make the sauce evenly distributed. Slightly take out the pastry from the corners when the pastry is ready. Place it on plate and let it cool down. We repeat for the second pancake.

FILLING THE PANCAKE

Take a piece of pancake pastry and place it on plate. Peel and slice the banana, then place it on the pancake. Add in the tuna dressings. Roll the pancake.

PRESENTATION

To make the pancake looking more appetizing; decorate the plate with cucumber and fresh coriander or place some fresh fruits like strawberry, watermelon or blueberry next to the pancake.