

TRADITIONAL RUSSIAN FOOD

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PANCAKES

Russian people started to cook pancakes a long time ago.

Usually pancakes preparers on pancake day, but sometimes people baked their simply so.

Pancakes serves on table with butter, with sour cream, but sometimes with chocolate.

My mum seldom cooks pancakes on Sunday or Saturday.



*Ingredients for delicious
pancakes!*

*2 eggs
1 tbsp. sugar
1/4 tsp. salt
1 cup of flour
2 cups of milk
1 tbsp. vegetable oil
1 tbsp. butter for
greasing*





How to cook?

Beat eggs with sugar and salt. Sift the flour into the bowl, add the milk. Stir. The dough should turn out to be liquid. It is good to warm up the frying pan over medium heat. Pour the dough into a frying pan (about 2-3 tablespoons), then tilt the frying pan to allow the dough to spill over the edges. Then, turn over to the other side with a spatula. Fry the other side for about 1 minute. Remove the pancake from the pan and transfer to a plate. Lubricate with butter.

THANK YOU
FOR YOUR
ATTENTION!