



CHASE DISTILLERY'S CARAMELIZED ORANGE & MARMALADE GIN PANCAKES

Specialising in luxury spirits, Chase Distillery puts an adventurous twist on traditional pancakes. Try their recipe for caramelized orange & marmalade gin pancakes topped with mascarpone cream and pistachios for a bitter-sweet and tasty combination.

Prep time 10 minutes | Cook Time 25 minutes | Serves 2

INGREDIENTS

For the pancakes

100g plain flour
2 Clarence Court Old Cotswold Legbar eggs
300ml milk
A little oil for frying

For the Caramelized Oranges

3 large oranges, peeled and sliced
200g caster sugar
Zest of 2 oranges
Knob of butter
50ml Chase Seville Marmalade Gin
(or to taste)

For the Mascarpone Cream:

125g mascarpone cheese
250ml double cream
50g icing sugar
Vanilla bean paste

METHOD

Whisk all pancake ingredients together into a smooth batter and set aside whilst you make the oranges.

Take a heavy-based pan and add in the caster sugar with 200ml of water. Pop on a medium heat and stir occasionally until the sugar has melted and keep an eye out to ensure it doesn't burn. Add in the oranges, turn up the heat and allow the mixture to boil until a light brown colour.

Grate in the orange zest, stir in the butter and gin until thoroughly combined and oranges are sticky.

To make the Mascarpone Cream, add all ingredients into a mixing bowl and whisk until a thick consistency (be careful to not over whisk).

Finally, heat a frying pan with a little oil. Pour a ladle-full of pancake batter in the pan then spread thinly and evenly. Cook until golden brown on the underside, flip and repeat on the other side.

Serve all elements on a warmed plate and sprinkle with chopped pistachios. Enjoy!



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