

# Heston Blumenthal's Pancakes with Bacon-Infused Maple Syrup



LINE	SPEAKER	TRANSCRIPT	NOTES
1	HB	Most of us love pancakes and there's something that I also think <b>harks back to</b> pancake day as a kid that was such an exciting day.	<b>hark back to</b> evoke (an older style or genre)
2	HB	So with my pancakes I'm going to go <b>off-piste</b> a little bit, serve them American-style with maple syrup but I'm infusing the maple syrup with bacon.	<b>off-piste</b> so as to deviate from what is conventional, usual, or expected
3	HB	So for the syrup, take your <b>rashers</b> of the bacon, I'm using smoked bacon <b>belly</b> , instead of <b>back bacon</b> because that extra little bit of fat when you cook it makes it really kind of juicy, delicious and the fat will hold the smoky flavour more which will permeate better into the syrup.	<b>rasher</b> a thin slice of bacon <b>belly</b> a cut of pork from the underside between the legs <b>back bacon</b> lean bacon from the back or loin of a pig
4	HB	Lay the bacon out on a sheet with your parchment, baking tray into the oven.	
5	HB	You grill 'em, or you can <b>whack</b> them in the frying pan, but what you really want to do is cook the bacon until it's crisp.	<b>whack</b> put or push (something) roughly or carelessly in a specified place or direction
6	HB	And then basically, whack it in the syrup.	
7	HB	And then leave it to infuse in there for, I'd say a minimum of an hour.	
8	HB	And then when you're ready, just strain the syrup off the bacon.	
9	HB	And then for the pancakes, when you're making your mix, what we don't want is too much gluten forming because they'll go really, basically, like gluey.	
10	HB	So if you take the flour, add your dry ingredients sugar and salt and the baking powder and the egg yolk as well and then to that add fat.	



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11	HB	And in this case we've used brown butter because it has a fabulous flavour.	
12	HB	Whisk the egg whites. You fold the egg whites in, you have to take a third of the egg white first and stir it in and that loosens the mix and then it makes it easier to fold in the rest of the egg white.	
13	HB	And this stage, when you're folding you're not beating, because the more you work it, the more you beat it, the more likely you are to develop the gluten and make it elastic and then you're going to lose that nice, light fluffy texture.	
14	HB	Then that's ready.	
15	HB	<b>Non-stick</b> pan on the heat and then just a ladle full of <b>batter</b> into the pan: they're not like the traditional pancake day pancakes that we grew up with.	<p><b>non-stick</b> (of a pan or surface) covered with a substance that prevents food sticking to it during cooking</p> <p><b>batter</b> a semi-liquid mixture of flour, egg, and milk or water; used for making pancakes or for coating food before frying</p>
16	HB	These are little bit thicker but really nice and light and also adds an element of the <b>crumpet</b> to them when you've got these nice little bubbles.	<p><b>crumpet</b> a thick, flat, savoury cake with a soft, porous texture, made from a yeast mixture cooked on a griddle and eaten toasted and buttered</p>
17	HB	Roughly, sort of one and a half minutes to two minutes a side, and then it's ready to flip it and leave it for about the same time, and then that's it.	



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18	HB	Take it out, pop it on a plate, simply slice some banana, put it on the top and then just drizzle, or pour, and ladle over your bacon flavoured syrup.	
19	HB	Simple as that.	

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