

MATCHA PANCAKES WITH RED WINE PEARS





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Preparation time: 10 minutes

Cooking time: 45 minutes

Serves: 4

2 pears
500ml red wine
 $\frac{3}{4}$ cup caster sugar
1 vanilla bean, split
2 bay leaves
2 cups self-raising flour
2 Tbsp Matcha green tea powder
pinch fine salt
2 eggs

1 cup milk
1 Tbsp vegetable oil
cooking oil spray
ice cream, pistachios and rose petals, to
serve

1 Peel and core the pears, then combine in a medium saucepan with the wine, $\frac{1}{2}$ cup sugar, vanilla and bay leaf. Add water to cover if needed. Simmer for 30 minutes, until the pears are just tender. Set the pears aside to cool, then boil the liquid until syrupy.

2 Mix the flour, matcha powder, salt and remaining sugar in a bowl, then add the eggs, milk and vegetable oil, whisking until smooth. Cook $\frac{1}{2}$ cup amount with a little oil spray in a non-stick pan over a moderate heat for $1\frac{1}{2}$ minutes each side.

3 Stack the pancakes on plates, then halve and fan the pears, arranging on the side with the syrup, ice cream, pistachios and rose petals.