



## BAGHRIR

Makes 15-20 12 centimetre (5-inch) pancakes

### *Ingredients*

125 grams fine semolina  
2 tablespoons flour  
1 tablespoon sugar  
250 millilitres warm water  
1 ½ teaspoons baking powder  
½ tablespoon of yeast  
1 teaspoon salt

### *Method*

This one is super simple: just pop all of the ingredients into a blender and blitz until thoroughly blended. The batter should be runny and frothy—add a bit more water if needed. Ladle small pancakes onto a warm cast-iron pan and cook over medium heat on just one side for 3-5 minutes until golden brown on the bottom and bubbly on top.

### Notes:

- These pancakes are traditionally served with a mixture of melted honey and butter, but are equally delicious served with seasonal jams or amlou (see recipe on page 90).

