

September 17 - International Gnome Day

•If you eat badly, Uncle Dwarf will bite off your ears!)



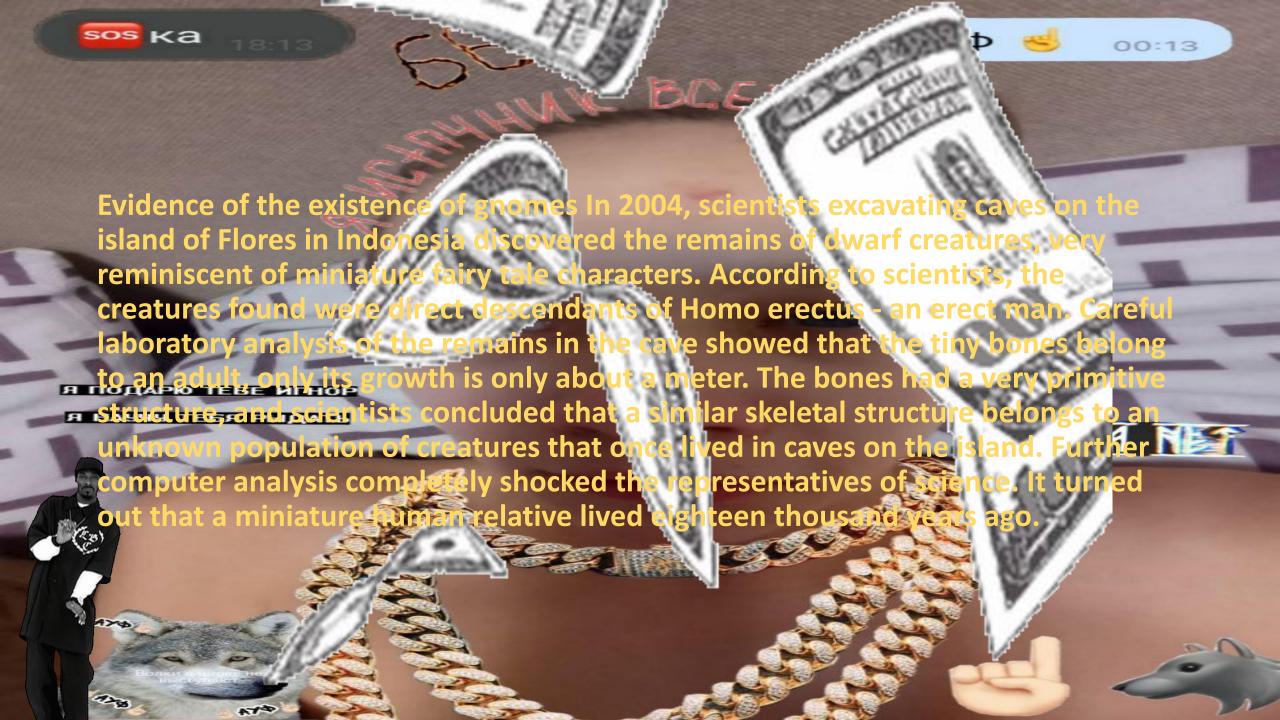




Who are the gnomes. And where did they even come from?

 According to legend, dwarves are dwarfs who live in deep mountain caves in underground cities, wear long beards and are famous for being incredibly rich and skilled. They were the first to learn how to mine ores and smelt metals. They were the first to realize the power of gold and other precious stones. Dwarves are skilled craftsmen and can forge incredibly powerful and stylish artifacts, such as magic rings, swords, chain mail, etc. This is probably why they rightfully personify the strength of the earth and mountains. True, it must be admitted that with all the virtues of the gnomes, they are extremely selfish, touchy, unsociable and insidious.





Recipe for pancakes with milk

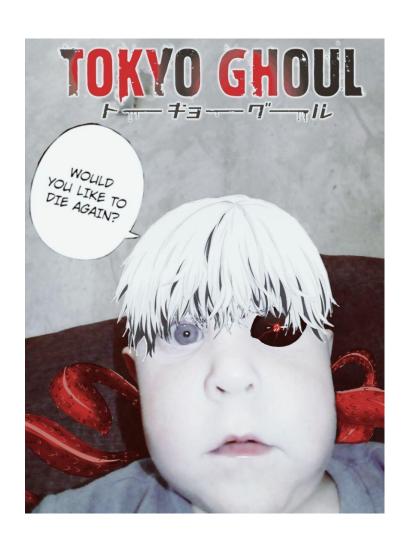
Ingredients ces l Salt - 1 pinch Sugar - 1 teaspo on Flour 300-400 grams

oil - 2 tbsp. spoor

- 1. Prepare all the necessary ingredients.
- 2. Break the eggs into a deep bowl, add a pinch of salt and sugar to taste. Beat lightly with a hand whisk until the eggs are more or less homogeneous.
- Then add a small amount of milk and stir again.
- 4. Pour in the flour and mix it completely into the milk and egg
- Now add the remaining milk (you can not pour all at once to look at the consistency and only then add the rest if necessary). By preparing the dough in my way, you will achieve a completely homogeneous consistency and there will be not a single lump in the dough. The dough should turn out to be similar in consistency to thick kefir, but more viscous. By the way, in order not to grease the pan with oil every time, you can add oil directly to the dough (but if you have a good non-stick pan, you won't need oil anyway).
- 6. Let the dough rest for 10-15 minutes. Then heat the pan and grease it with a small amount of vegetable oil (only for the first pancake, you don't need to do this afterwards). Pour half a scoop of batter into the pan and spread over the bottom.

 Bake the pancake for about a minute on one side. Then turn the pancake over with a wide wooden spatula and hold in a hot pan for another half a minute.

Thank you for your attention!





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