**Japanese Souffle (Fuwa Fuwa) Pancake**

 “Fwa Fwa"

**Ingredients (makes 10-12 pancakes)**

* **2 large cold eggs, separated**
* **15g sugar**
* **½ Tbsp mayo**
* **½ Tbsp Milk**
* **20g flour**
* **¼ tsp cream of tartar**

**Method**

1. Separate the egg yolk and the egg white into two different bowls. Keep the egg white refrigerated until it’s ready to be whipped.
2. Set the cooking plate temperature to a very low or keep warm setting.
3. Place egg yolk into a mixing bowl, add milk and mayonnaise and mix well
4. Sift the flour into the yolk mixture and mix well.
5. Make the meringue: Take the egg white out of the fridge and add a cream of tartar. Whip the egg white until bubbles start to form.
6. Add 1/3 of sugar (5 g) to the egg white and keep whipping until fine bubbles form. Add another 1/3 of sugar and continue to whip. Add the last 1/3 of sugar and whip until the foam becomes shiny and soft peaks start to form.
7. Take 1/3 of meringue to the egg yolk mixture and fold it in.
8. Add another 1/3 of meringue, and again carefully fold into the yolk mixture.
9. Pour the yolk mixture into the meringue bowl and carefully mix it all together with a spatula.
10. Drop a spatula spoonful of the batter onto a cooking plate, then top with an additional ½ spoonful on top of each pancake to help add height and cook it for 3 minutes.
11. Flip them over after 3 minutes and then cook for a further 3 minutes or until both sides are browned.
12. Drizzle with maple syrup, and serve immediately.