



STAFFORDSHIRE
DAY

MAY 1st



Staffordshire Oatcakes

Niall Keating, Lunar

Ingredients

Oatcake mix:

Fine Oatmeal **150g**

Wholemeal flour **150g**

Whole milk **300ml**

Water **300ml**

Sugar (**tspn**)

Quick rising yeast **7g**

Streaky Bacon

from Perries of Eccleshall

Aged Staffordshire Cheese

from Dalton's Dairy

Paradise Carriage

Disco Sauce (Niall's creation
blending dates, apples, spices
and thyme to create the
perfect all in one sauce)

Recipe

1. Place the warm water and milk in a large bowl and stir in the sugar and yeast. Allow to stand for 5 minutes.
2. Mix in the oat flour and whole wheat flour. Use a kitchen mixer to work the mix, blending thoroughly. Once mixed, cover the bowl and allow it to stand in a warm place for 1 hour.
3. When you are ready to make your oatcakes, place your streaky bacon under the grill to cook.
4. Heat a large non-stick frying pan and grease well. Spoon the batter onto the pan to make a thin pancake about 8 inches across for one. Cook for about 2-3 mins or until the top is covered with holes. Turn and brown the other side.
5. Place your oatcake onto a warm plate, add the cooked bacon, grated cheese and sauce onto one half and fold the other half over. Repeat the process as many times as you want!

#StaffordshireDay