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Think Pancake Day, Think Pyrex

Toss or flip, sweet or savoury, pancakes on Shrove Tuesday are a popular tradition that everyone enjoys and it's hard to imagine Pancake Day without Pyrex. Whether cooking for the family, your partner or with friends, Pancake Day is a great opportunity to have some fun in the kitchen and all you really need is a little imagination.

Just milk, eggs, flour and a pinch of salt, whisked together in the trusty Pyrex jug or mixing bowl, has to be one of the simplest recipes of all time and the 20cm non-stick frying pan helps ensure perfect pancakes every time. Here are three other top tips:

- For the lightest pancakes, 'give it a rest' - only whisk your batter until smooth and then leave it to rest for 30 minutes, allowing the mixture to soften and expand.
- Butter them up - sunflower or vegetable oil is fine but clarified butter makes much richer, golden pancakes which are ideal for a more impressive and indulgent dish.
- Grab 'em while they're hot - to keep your pancakes warm without them drying out or going tough, stack between sheets of greaseproof paper and place on a plate above a pan of simmering water.

Several pancake recipes are featured online at www.pyrex.com or why not try one of these simple suggestions for special Shrove Tuesday occasions.

One for the kids: peel and thinly slice sweet red apples and gentle sauté in butter until they start to soften and turn golden brown. Arrange over the pancakes and drizzle with maple syrup or melted toffee. Fold over each side and serve with a spoonful of vanilla Ice cream.

The KISS factor: instead of slaving away to impress you partner, just KISS. Slice smoked salmon into strips and place down the centre of your pancakes. Stir fresh dill into a pot of mascarpone and spoon over the salmon. Fold over the sides and serve with chilled Rose Champagne.

Mardi Gras Party: Capture the carnival sprit of the world-famous 'Fat Tuesday' celebrations in South America by throwing a Pancake Party with real Latin flavours! Invite friends to flip their own pancake, fill with spicy tomato salsa or chilli con carne and place in a Pyrex roasting dish 'enchilada style'. Top with grated mature cheese and bake until golden brown. Serve with sour cream, guacamole and a crisp Chilean Sauvignon.

For more information on Pyrex products, recipes, competitions and much more, please visit www.pyrex.com

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