

MOPANE FLAPJACKS

Prep time: 20 minutes

Cook time: 20 minutes

Serves 4 people



INGREDIENTS

FOR FLAPJACKS:

500ml all-purpose flour

125ml sugar

4 teaspoons baking powder

½ teaspoon salt

250ml milk

2 eggs

2 tablespoons melted butter

2 teaspoons vanilla extract

1 cup ground mopane worms

FOR CHOCOLATE GANACHE:

300g dark chocolate

150ml cream

FOR CREAM TOPPING:

500ml cream

100g powdered sugar

INSTRUCTIONS

FLAPJACKS

1. Whisk together eggs, vanilla extract, sugar, 125ml milk and melted butter.
2. Sift together flour, baking powder, salt and ground mopane worms. Add to the egg mixture.
3. Add the rest of the milk to form a smooth batter (stop stirring once smooth).
4. If you don't have a Megamaster Steak Plate, use a normal baking tray or pan to cook your flapjacks. Place your pan/tray or steak plate on the braai to get hot. **Tip: If you are using a charcoal braai, make sure your coals are hot and there are no open flames.**
5. Add butter to your pan/steak plate to make sure your batter won't stick.
6. Add a spoonful of batter to your hot pan to bake. Once your flapjacks start forming bubbles, flip to cook on the other side until golden brown. **Tip: Make sure your pan doesn't get too hot otherwise your flapjack will burn and not cook through properly.**

CHOCOLATE GANACHE

1. Melt the chocolate in a double boiler. **Tip: To create a DIY double boiler, place a pot on the braai, filled about halfway with water. Place another, smaller pot on top, making sure it doesn't touch the water. Add the chocolate into the top pot.**
2. Bring water to the boil to melt the chocolate, then remove from heat.
3. Add the cream little by little, until it's the right consistency.

CREAM TOPPING

1. Whisk or blend the cream until it stiffens.
2. Add the sugar little by little until the cream develops soft peaks.

TO SERVE

1. Layer your flapjacks with cream and chocolate ganache – build a tower of layers for an impressive presentation.
2. If your flapjacks are still hot, your cream will melt a bit, so serve immediately. Or wait for them to cool down a bit before adding cream.