

Perfecting Your Pancake Skills with Robert Dyas

Submitted by: Robert Dyas

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It's time to start practicing your flipping skills because Pancake Day is fast approaching, falling this year on Tuesday 13 February 2018. Pancake Day, otherwise known as Shrove Tuesday, is historically a time of Christian celebration before the onset of Lent. Originally seen as an opportunity to use up rich ingredients before this fasting season began, making pancakes has since become an integral part of the day's festivities.

In some towns and villages across the United Kingdom 'pancake races' have even become an annual event. This tradition is said to have originated in 1445, when a housewife from Olney, Buckinghamshire, was so busy making pancakes that when she heard the church bells ring for service she ran all the way there with her frying pan in hand, still flipping away. Participants in the present-day pancake race in Olney wear a scarf and apron during the race in her honour.

For centuries, the humble pancake has endured - in part, because of its adaptability. The classic combination of lemon and sugar is a common favourite in British households, however there are a huge range of unusual and tasty twists that the pancake has to offer. For example, celebrity chef Jamie Oliver's lemon crepe cake (<https://www.jamieoliver.com/recipes/fruit-recipes/lemon-cr-pe-cake/>) takes this topping to a whole new level! This mammoth stack of pancakes has twenty-one layers and is topped with candied lemon for a tangy and tart taste.

But don't go thinking that pancakes are just for those with a sweet tooth. From dosa to blini, injera to galette, the capacity for savoury pancakes has been explored around the world. Jamie Oliver's savoury pancake with paneer and spinach stuffing (<https://www.jamieoliver.com/recipes/vegetable-recipes/savoury-pancakes-with-paneer-spinach-stuffing/>) is a great place to start. Or why not try a mix of sweet and savoury with a fluffy American pancake (<https://www.jamieoliver.com/recipes/eggs-recipes/pancakes-usa-style/>) topped with bacon and maple syrup?

No matter what you choose to cook this Pancake Day, the key to a perfect pancake is all in the preparation. With the right set of tools, even the clumsiest of cooks can learn to flip with finesse. High street retailer Robert Dyas (<http://www.robertdyas.co.uk/>) has put together a selection of the best utensils for the job for those looking to refine their crepe-making skills.

Robert Dyas (<http://www.robertdyas.co.uk/>) COO Rachel Brain said, "Getting the perfect pancake is no easy task, but by equipping yourself with the right tools you can avert a whole array of problems like lumps, tears and spills, allowing you to simply have fun instead. What I love most about Pancake Day is that it's a social time to get together with your family or friends and enjoy the cooking experience."

Making the Perfect Pancake

Measure out your ingredients carefully with this Salter Arc Platform Scale (<https://www.robertdyas.co.uk/salter-arc-platform-scale>) (£9.99) and this handy Pyrex 500ml Measuring Jug (<https://www.robertdyas.co.uk/pyrex-500ml-measuring-jug>) (£4.99).

Make sure there are no lumps in your batter by whisking well with this Kitchen Craft Professional Balloon Whisk (<https://www.robertdyas.co.uk/kitchen-craft-professional-balloon-whisk>) (£5.99).

In order to prevent your mixing bowl from slipping whilst you whisk, use something sturdy like this Mason Cash 29cm Mixing Bowl (<https://www.robertdyas.co.uk/mason-cash-29cm-mixing-bowl>) (£16.99).

To make your batter even smoother, you can also sift your flour with this Kitchen Craft 20cm Round Sieve (<https://www.robertdyas.co.uk/kitchen-craft-20cm-round-sieve>) (£5.99).

When it comes to pancakes, non-stick frying pans are an absolute must. This Tefal Extra Frying Pan (<https://www.robertdyas.co.uk/tefal-extra-frying-pan-26cm>) (£20.99) is not only non-stick, it also has Tefal's Thermo-Spot Technology to allow you to see when your pan has reached the optimal temperature for cooking.

Pour your batter into the pan in one smooth motion using this Kitchen Craft Soft-Touch Ladle (<https://www.robertdyas.co.uk/kitchen-craft-soft-touch-ladle>) (£2.49).

Rather than using a spatula, it's better to use a turner with flexible edges that can slide in underneath your pancake easier. Prevent tears by using this OXO Good Grips Silicone Turner (<https://www.robertdyas.co.uk/oxo-good-grips-silicone-turner>) (£8.99).

Extract more juice from your lemons by using a citrus squeezer, like this Kitchen Craft Citrus Fruit Squeezer (<https://www.robertdyas.co.uk/kitchen-craft-citrus-fruit-squeezer>) (£3.49).

Save on food waste by using these Kitchen Craft Silicone Food Huggers (<https://www.robertdyas.co.uk/kitchen-craft-silicone-food-huggers-set-of-4>) (£6.99) to hold onto the rest of that fruit.

Add the finishing touches to your pancake by using this Kitchen Craft Mini Grater (<https://www.robertdyas.co.uk/kitchen-craft-mini-grater>) (£1.29) to create chocolate curls.

Clean up afterwards with this HG Ceramic Hob Thorough Clean (<https://www.robertdyas.co.uk/hg-ceramic-hob-thorough-clean>) (£4.29).

For more information please visit the Robert Dyas website at <http://www.robertdyas.co.uk/>

ENDS

Prices are correct to the time the press release was issued.

PRODUCTS

Salter Arc Platform Scale: <https://www.robertdyas.co.uk/salter-arc-platform-scale>

Pyrex 500ml Measuring Jug: <https://www.robertdyas.co.uk/pyrex-500ml-measuring-jug>

Kitchen Craft Professional Balloon Whisk:

<https://www.robertdyas.co.uk/kitchen-craft-professional-balloon-whisk>
Mason Cash 29cm Mixing Bowl: <https://www.robertdyas.co.uk/mason-cash-29cm-mixing-bowl>
Kitchen Craft 20cm Round Sieve: <https://www.robertdyas.co.uk/kitchen-craft-20cm-round-sieve>
Jamie Oliver Thermo-Spot Frying Pan - 26cm:
<https://www.robertdyas.co.uk/jamie-oliver-thermo-spot-frying-pan-26cm>
Kitchen Craft Soft-Touch Ladle: <https://www.robertdyas.co.uk/kitchen-craft-soft-touch-ladle>
OXO Good Grips Silicone Turner: <https://www.robertdyas.co.uk/oxo-good-grips-silicone-turner>
Kitchen Craft Citrus Fruit Squeezer: <https://www.robertdyas.co.uk/kitchen-craft-citrus-fruit-squeezer>
Kitchen Craft Silicone Food Huggers:
<https://www.robertdyas.co.uk/kitchen-craft-silicone-food-huggers-set-of-4>
Kitchen Craft Mini Grater: <https://www.robertdyas.co.uk/kitchen-craft-mini-grater>
Easy-Do Hobcare Cleaner Conditioner: <https://www.robertdyas.co.uk/easydo-hobcare-cleaner-conditioner>

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About Robert Dyas:

Robert Dyas, a man of notable character and remarkable determination, founded the company in 1872. He had a vision to provide customers with the best products, service and advice possible - a tradition that continues to be the focus of the company to this day. In 2012, successful businessman and star of BBC TV's Dragons Den, Theo Paphitis, bought the company.

Theo Paphitis is one of the UK's most high-profile businessmen with an empire spanning retail, property and finance. Theo, through his staff at the Theo Paphitis Retail Group (TPRG), has continued the Robert Dyas tradition of excellent customer service.

Robert Dyas offers an extensive range of household products. The range includes smart home technology, DIY solutions, small and domestic appliances, homeware, bakeware and kitchenware, outdoor and garden, utility, gifts, textiles plus Christmas trees and gifts.

The company has 94 stores, ranging from 1,250 to 9,000 square feet (116 to 836 square meters) and operates online and in the South of England. The most western store is in Yeovil, the most eastern store in Colchester, the most northern store in Solihull and the store furthest south is in Eastbourne. The company's head office is now based in Wimbledon.

Website: <http://www.RobertDyas.co.uk/>
Twitter: <https://twitter.com/RobertDyas>
Facebook: <https://www.facebook.com/robertdyasltd/>
Blog: <http://www.robertdyas.co.uk/blog>
Instagram: <https://www.instagram.com/robertdyas/>
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YouTube: <https://www.youtube.com/user/robertdyasltd>