

Paleo Pancakes with Berry Salsa

- 2 ripe bananas
- 4 eggs
- 1/3 cup coconut flour
- 2 tbsp coconut oil
- 160g mixed berries
- 1/3 cup pure maple syrup

1. Preheat a non-stick pan over a medium heat.
2. Separate the eggs into yolks and whites.
3. Blend the yolks with the banana and coconut flour into a smooth paste.
4. Whip the egg whites to a stiff peak.
5. Carefully fold together the banana puree and whipped egg whites into a fluffy batter.
6. Heat some coconut oil in the non-stick pan and spoon in dollops of batter.
7. Cook pancakes until golden brown on the bottom, carefully flip them over with a spatula and cook on the other side until golden brown and firm to touch.
8. In a bowl, squash all the berries and maple syrup to a chunky salsa.
9. Spoon the salsa on top of warm pancakes stacks.

Serves 4.