

## Topic: Fluffy Banana & Semolina Pancakes - Ania's Favorite Morning Treat!

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### VOCABULARY

- Semolina,
- Ripe Banana,
- Egg White and Yolk,
- To Pour into Bowl,
- To Swell,
- To Whip to Stiff Peaks,
- To Spoon,
- Batter

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### RECIPE

1. 2 eggs, separated,
2. 1 cup of semolina,
3. 1 cup of plant-based or cow's milk,
4. 2 ripe bananas,

Pour the milk into a bowl, add semolina, mix, and let it sit for 15-20 minutes to allow the semolina to swell. Peel and mash the bananas into a pulp.

Once the semolina has swelled, combine it with the mashed banana and egg yolk. Mix well. Whip the egg whites to stiff peaks and gently fold into the mixture. Heat a non-stick pan and spoon small amounts of the batter, cooking until each side is cooked.

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