

Oatcakes

Adapted from Hugh Fearnley-Whittingstall for the Guardian

A note on the ingredients list: If you, like me and unlike HFW, don't have or want to have various grades of oatmeal hanging about the place, go for a bag of medium oatmeal and whizz up 150g of it in a food processor for a finer meal (going at it with a mortar and pestle could also work if you're feeling hardcore - I expect photos, of course).

Ingredients

50g Unsalted butter

4 tbsps Water

150g Fine oatmeal, plus extra for rolling

150g Medium oatmeal

½ tsp Fine salt

Combine the water and butter in a small saucepan and heat until simmering.

In a bowl, combine the oatmeals and salt. Add the simmering butter water and use a wooden spoon to stir the mixture into a dough. The mixture will be hot so, a) don't use your hands to mix and, b) mix quickly because we want it to stay warm.

Dust a clean work surface with the remaining fine oatmeal and turn the dough out for rolling. Aim for quite a thin dough when rolling out - roughly a quarter of an inch.

With a round cutter, make as many discs as you can from the sheet of dough. As it cools the dough will become crumbly, so it's best to make the disks as close together as possible to minimise the amount of leftover scraps, which will not want to be rerolled for more cakes.

Heat a nonstick frying pan over a medium heat (no need to grease the pan. Once it is hot, place the oatcakes in the pan a few at a time and cook for 8-10 minutes, carefully turning them a couple of times so they cook evenly.

The cakes are done when they are firm, with a bit of colour though still mostly pale.

Transfer to a wire rack to cool.

Will keep, store in an airtight container, for up to one week.