



Recipe Book

Preparation Time: **20 minutes**

Savory Laban Pancakes

(Hayatna Laban, Flour, Herbs)

Ingredients:

- 1 cup **Hayatna Laban**
- 1 cup whole wheat flour
- ½ tsp baking soda
- 1 egg
- ½ cup fresh herbs (parsley, coriander, chives – finely chopped)
- ½ tsp salt
- ½ tsp black pepper
- 1 tbsp olive oil (for cooking)



Steps:



1. In a bowl, whisk **Hayatna Laban**, egg, salt, and black pepper.



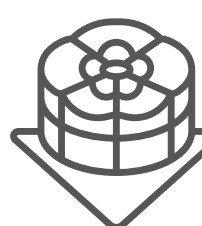
2. Gradually add whole wheat flour and baking soda, stirring until smooth.



3. Fold in the chopped fresh herbs.



4. Heat a non-stick pan with olive oil over medium heat.



5. Pour small amounts of batter to form pancakes and cook for 3–2 minutes per side until golden brown.



6. Serve warm with a side of **Hayatna Greek Yoghurt** or fresh salad.

