

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.