- Brush a large non-stick frying pan with a little melted butter and heat over medium heat. Pour 2 tablespoons batter into the pan and allow it to spread to form a rough circle. Repeat with another 2 tablespoons of batter.
- Cook the pancakes for 2 minutes each side or until golden, flipping them using your egg flipper. Once cooked, transfer to a plate under a clean tea towel to keep warm while you cook the rest of the batter. You need to grease the pan after every batch.
- Divide the pancakes among your serving plates, top with poached strawberries and serve drizzled with the syrup.