Tiny Pancakes

Some months ago, I remembered something I learned in Madrid called a tortillita, which inspired me to produce a kind of eggy pancake — or, if you like, a floury omelet — laced with shrimp, parsley and onion. Thus began my season of tiny pancakes. The options are endless.

Featured in: [Not Just For Breakfast Anymore](http://www.nytimes.com/2013/12/08/magazine/not-just-for-breakfast-anymore.html).

**1** **egg**

**2** **teaspoons water or milk**

**2** **tablespoons flour**

**Salt and pepper**

**Olive oil**

Beat together 1 egg, 2 teaspoons water or milk and 2 tablespoons flour. Stir in 1/3 to 1/2 cup of any of [the suggested ingredients](http://www.nytimes.com/2013/12/08/magazine/not-just-for-breakfast-anymore.html), finely chopped; season with salt and pepper (or sugar if you are making sweet pancakes). Add a not-too-thin layer of olive oil (or butter) to a large skillet over medium heat. When hot, spoon in 8 pancakes, and cook, turning once, until golden on both sides, 2 or 3 minutes per side.