



INGREDIENTS

DRY INGREDIENTS

3/4 cups of AP flour

1/2 TSP of baking powder

Pinch of kosher salt

1 TBSP + 1 ½ TSP of granulated sugar

WET INGREDIENTS

1 cup of fresh ricotta

¾ cup of milk

3 large egg yolks

½ TSP of vanilla extract

Zest of 1 lemon

EGG WHITES

3 egg whites

1 cup of blueberries

CHANTILLY CREAM

3 TBSP of icing sugar

½ cup of whipping cream

Splash of vanilla extract

NOTES

For best results, all your ingredients need to be at room temperature.



LEMON RICOTTA PANCAKES WITH BLUEBERRIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a large bowl combine the flour, baking powder, salt and sugar. Mix until well combined. Set aside.
2. In another bowl, combine the ricotta, milk, egg yolks, vanilla extract and zest of lemon and mix until combined.
3. Combine the dry to the wet ingredients one tablespoon at a time and continue to mix until everything is incorporated.
4. Place the batter into a refrigerator for 10 minutes.
5. Place the egg whites in a bowl of a stand mixer with a whisk attachment and whisk until the egg whites reach stiff peaks.
6. Fold in the egg whites into the batter.
7. Set the lightly oiled electric griddle to 300 DF or heat the griddle over medium-high heat.
8. Fill the pancake molds with the batter using a 1/3 cup. Place the blueberries on top (as many as you like) and cook until bubbles form (about 1-2 minutes).
9. Remove the molds, flip and cook until browned on the other side (2 -3 minutes).
10. Repeat with the remaining batter.
11. In a bowl of a stand mixer fitted with a whisk, add the whipping cream, icing sugar and vanilla. Whisk until well combined. Chantilly cream is ready.
12. Add a dollop of Chantilly cream onto your pancakes and serve.

ENJOY THE LEMON RICOTTA PANCAKES WITH BLUEBERRIES