



ITALIAN MASCARPONE CHRISTMAS PANCAKES

By Caterina Romano's Kitchen

INGREDIENTS

WET INGREDIENTS

¾ cup + 2 TBSP of mascarpone cheese

¼ cup of granulated sugar

3 large egg

3 TBSP of extra-virgin olive oil

Juice of 1 lemon

¾ cup + 2 TBSP of full fat milk

DRY INGREDIENTS

2 cups of sifted AP flour

3 TSP of baking powder

1/8 TSP of kosher salt

¼ TSP o baking soda

OTHER

1/2 cup of clarified butter

¼ cup of maple syrup

2 thinly sliced bananas

½ cup of strawberries cut in half.

¼ cup of raspberries

¼ cup of blueberries

¼ cup of Chantilly cream

¼ cup of icing sugar

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the mascarpone, sugar and eggs. Continue mixing all ingredients are incorporated evenly.
2. Do a scrape down.
3. Mix for another 6 minutes until the mixture is really smooth and creamy.
4. Add the olive oil, lemon juice and stream in the milk.
5. Do a scrape down. Set aside and begin with the dry ingredients.
6. In a large bowl, combine the flour with the baking powder, salt, and baking soda. Whisk together until well combined.
7. With the mixer on stir, sprinkle in the dry ingredients to the wet, one tablespoon at a time.
8. Do another scrape down. The batter is ready.
9. Transfer the batter to a bowl. Cover the bowl with plastic wrap and refrigerate for 20 minutes.
10. Over low heat melt the clarified butter in a small frying pan.
11. Using a ½ cup ice cream scooper, fill it with the batter and lay it down on the frying pan. Add a touch of water, cover with a lid and cook for 2-3 minutes on each side.
12. Brush the pancakes on both side with maple syrup or butter.
13. Decorate the pancakes as shown on Caterina Romanos Kitchen YouTube video.
14. Sprinkle with icing sugar.
15. Enjoy