

Ricotta Pancakes

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 25 minutes

Chef's Notes

These pancakes are also nice served with freshly-sliced fruit, such as mangoes or strawberries.

Step 1: Making the Compound Butter (optional)

- 1/4 cup unsalted butter
 - zest of 1/2 lemon (or orange)
- To make the compound butter, combine the softened butter and zest. Using plastic wrap, shape and roll into a small log. Freeze or refrigerate until firm.

Step 2: Preparing Your Mise en Place

- 2 large eggs
 - 3/4 cup ricotta cheese
 - 1/3 cup all-purpose flour
 - 1/3 cup milk
 - 3/4 tsp baking powder
 - pinch of salt
 - 1/4 tsp vanilla (optional)
- Measure out all of the ingredients. Before starting, make sure the eggs are close to room temperature. If you are just taking them out of the fridge, place them into a small bowl and fill with hot tap water until they warm slightly.

Step 3: Starting the Batter

In a medium-sized bowl, combine the cheese, flour, milk, baking powder, salt and vanilla (if using). Separate the eggs (place the egg whites into a large bowl and set aside). Add the yolks to the cheese mixture. Mix just until smooth.

Step 4: Whipping the Egg Whites

Before whipping the egg whites, preheat a large, non-stick pan over medium heat.

Whip the egg whites just until they reach a soft peak.

Step 5: Folding the Mixture

Gently fold the egg whites into the cheese mixture.

Step 6: Cooking and Serving the Pancakes

- unsalted butter (for frying)
- maple syrup (for serving)
- powdered sugar (for dusting, optional)

To cook the pancakes, lightly grease the pan with butter.

Ladle about 1/4 cup of the batter for each pancake. Cook until the pancakes bubble in the center and are golden brown underneath. Flip and continue to cook until they are golden brown on both sides.

Serve immediately with a thin slice of compound butter and warmed maple syrup. Powdered sugar can also be dusted on top just before serving.