Lemon ricotta pancakes



Consejo del chef

Serve warm, with the blueberry topping.

Raciones para -2

- ❑ **50 gr** Sugar
- ❑ **1** Lemon
- ❑ **60 ml** Whole milk
- ❑ **1** Teaspoon of vanilla essence
- ❑ **3** Eggs
- ❑ **170 gr** Ricotta cheese
- ❑ **30 gr** Melted butter
- ❑ **100 gr** Wheat flour
- ❑ **3 gr** Baker’s yeast
- ❑ **1 gr** Salt
- ❑ For the blueberrie topping:
- ❑ **100 gr** Blueberries
- ❑ **2** Tablespoons of sugar
- ❑ **60 ml** Water

1. Chop the sugar with the lemon zest in a mincer until it is sugar with lemon aroma, and add the juice of half a lemon to the milk to separate milk curds from the liquid.

2. Place the eggs in a bowl, together with the vanilla essence, and combine with the hand mixer until foamy. Add butter, ricotta cheese in chunks, and milk; keep mixing.

3. When all the ingredients are well combined, sift the dry ingredients over the mix: flour, yeast, and salt, and blend until you have a soft batter. Set aside for five minutes.

4. Prepare the blueberry topping by putting together the three ingredients in a saucepan and bringing them to a boil. Then, cook over low heat for 15 minutes, meanwhile, prepare the pancakes. Allow to cool.

5. Heat a griddle or a nonstick pan with butter or oil to cook the pancakes. Use a measuring spoon to taste to pour the batter into the hot pan and cook until the bottom is golden brown and there are bubbles on top, for around two minutes.

6. Flip and cook on the other side. Repeat with the rest of the batter.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pancakes-de-ricotta-y-limon/