



## 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

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<https://cookinglovers.teka.com/es/receta/pancakes-de-ricotta-y-limon/>

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