

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

LEMON RICOTTA PANCAKES

Yield : 4 servings

INGREDIENTS

- 6 eggs, whites and yolks separated
- 1 ½ cups ricotta cheese
- 4 oz. melted butter
- ½ cup all-purpose flour
- 4 Tbsp. sugar
- ½ tsp. table salt
- 2 Tbsp. grated lemon zest (about 2 lemons)
- 1 cup fresh blackberries
- powdered sugar for serving
- maple syrup for serving



METHOD

1. In a stainless steel bowl, whisk together egg yolks, ricotta, and melted butter.
2. Combine flour, sugar, salt and lemon zest then slowly whisk into the above mixture.
3. In a small mixer, whip egg whites to form stiff but not dry peaks.
4. Mix a third of the egg whites into the mixture, then fold in the remaining egg whites.
5. Heat a griddle or a cast iron skillet to medium hot for 5 minutes. Lightly spray with pan spray.
6. Neatly place about ¼ cup of batter on the skillet leaving room for the pancake to spread.
Repeat to comfortably fill the pan
7. Flip each pancake after cooking for approximately 2 minutes on one side and then cook for 2 minutes on the other side. Repeat until all batter is cooked.
8. Serve and top with fresh blackberries, powdered sugar and maple syrup.

