



## Blueberry Ricotta Pancakes

### Overview

**Difficulty:** Easy

**Servings:** 6

**Preparation Time:** 30 mins

**Cooking Time:** 60 mins

## Ingredients

### Blueberry Compote

½ Lemon

80g Light Brown Sugar

300g Fresh Blueberries

1 Tablespoon Unsalted Butter

### Toppings

As Desired Fresh Fruits (of your choice)

As Desired Maple Syrup

100g Ricotta Cheese

### Ricotta Pancakes

15g Baking Powder

30g Sugar

80g Egg Yolks

100g Ricotta Cheese

130g Egg Whites

150g Fresh Milk

190g All Purpose Flour

1 Tablespoon Unsalted Butter

A Pinch Salt

# 1. Method for Blueberry Compote

## Step 1

In a heated medium pan, melt light brown sugar until it starts to caramelize. Add in butter and blueberries and sauté well.



## Step 2

When the blueberries are softened, add in the juice of half a lemon and mix well. Set aside once done.



## 2. Method for Ricotta Pancakes

### Step 3

Sieve baking powder and flour together into a mixing bowl.



### Step 4

Beat ricotta cheese and egg yolks with the beating whisk attachment of the OptiMUM kitchen machine, starting with Speed 3 and increasing gradually to Speed 5.



### Step 5

When the mixture becomes smooth, add fresh milk and mix in flour mixture gradually. Once well-mixed, pour it into a large mixing bowl and set aside for 30 minutes.



## Step 6

On the SensorControl Plus panel, select the 'Egg White' option and add egg whites, sugar and salt to the mixing bowl. Turn the dial to M/A to activate the automatic program.



## Step 7

When firm peaks are achieved for the meringue, the automatic program will stop operating. Scoop out and fold it in slowly with flour mixture in three parts. Set aside to rest for 30 minutes.





### Step 8

In a heated medium non-stick pan, melt butter and add batter into a 12cm greased ring mould.



### Step 9

When bubbles appear on the top surface of the batter, remove the ring mould and flip the pancake to its other side.



### Step 10

After 1 to 2 minutes (or when both sides have turned slightly brown), add toppings of ricotta cheese, fresh fruits and maple syrup. Serve with blueberry compote.

