



RICOTTA PANCAKES

⚡ 5 min. ⌚ 5 min ➡ 6 portions

Preparation

INGREDIENTS

Ricotta pancakes

440 g ricotta (see Tips)
 190 g full cream milk
 4 eggs, separated
 180 g gluten free flour mix (see Tips) 1
 tsp gluten free baking powder (see Tips)
 1 pinch salt
 50 g butter, for frying
 yoghurt, to serve

USEFUL ITEMS

sealable container
 large bowl
 large non-stick frying pan
 plate
 tea towel

Ricotta pancakes

1. Place ricotta, milk and egg yolks into mixing bowl and mix **5 sec/speed 5**.
2. Add flour, baking powder and salt and mix **5 sec/speed 5** until just combined. Transfer into a large bowl and set aside. Clean and dry mixing bowl.
3. **Insert butterfly whisk.** Place egg whites into mixing bowl and whip **2 min/speed 4** or until stiff peaks form. **Remove butterfly whisk.** Fold egg whites through reserved batter in two batches.
4. Place a large non-stick frying pan over a medium-low heat. Place a little of the butter into frying pan and allow to melt. Place 3 x 1/3-cupfuls of batter into pan (cooking 3 pancakes at a time) and cook for approx. 3 minutes, or until just starting to set at edges. Turn pancakes and cook for a further 3-4 minutes, or until golden. Transfer onto a plate and cover to keep warm. Repeat with remaining batter (makes approx. 15 pancakes in total).

TIPS

- Pancake batter can be made in advance and stored in the refrigerator for up to 24 hours.
- For the Gluten free flour mix recipe, refer to recipe on Cookidoo®.
- To make your own Gluten free baking powder and ricotta, refer to recipes on Cookidoo®.