



BLUEBERRY PANCAKES WITH RICOTTA AND ORANGE



Breville

NONSTICK ELECTRIC FRYING PAN

I love blueberry pancakes for breakfast, and if you add ricotta to the batter you'll get a much fluffier and not as sweet result which is perfect when you drizzle over maple syrup or honey. A dollop of Greek style yoghurt gives it creaminess and makes it even more breakfast.

Recipe – Makes 10 – 12 pancakes

3 large free-range eggs, separated
1 1/2 cups flour
1 1/2 t baking powder
1 cup buttermilk
1/2 cup milk
zest of an orange
200g ricotta
1 cup fresh blueberries
butter from frying

Main equipment:

Breville Nonstick Electric Frying Pan

Whisk the egg whites in the Breville Stand Mixer until they form stiff peaks and set aside in another bowl.

Place all the remaining ingredients, except the ricotta and butter, into

the same bowl you whisked the whites and mix briefly to form a batter. Gently stir the ricotta until it is incorporated.

Add the beaten egg whites and fold this through through the batter. Add the blueberries and fold these in.

Heat The Breville Nonstick Electric Frying Pan and add a knob of butter.

Drop generous dollops of batter into the pan (depending on the size you want to make. I find about a third of a cup makes a decent size pancake.

Turn them as the surface starts to bubble. Drain on kitchen paper.

Serve immediately with a drizzle of syrup or honey and a dollop of Greek-style full fat yoghurt.