

LEMON-RICOTTA PANCAKES WITH RASPBERRY SYRUP AND FRESH BERRIES

INGREDIENTS

1 cup ricotta cheese
1 cup milk
3 eggs, separated
1/4 cup sugar
Zest and juice of 1 lemon
1 1/2 cups cake flour
1 tablespoon baking powder
1/4 teaspoon salt
Raspberry maple syrup
Fresh raspberries, to garnish

Directions

In a large bowl, whisk together the ricotta, milk, egg yolks, sugar, lemon zest and juice until smooth. Sift together the flour, baking powder and 1/8 tsp. of the salt over the ricotta mixture and stir with a wooden spoon until just combined.

In another large bowl, using a whisk, beat the egg whites until frothy. Add the remaining 1/8 tsp. salt and continue beating until soft peaks form. Using a rubber spatula, fold one-third of the egg whites into the ricotta mixture, then gently fold in the remaining whites.

Preheat a griddle over medium heat. Spray the griddle with nonstick cooking spray. For each pancake, ladle 1/3 cup batter onto the griddle. Cook until bubbles form on top and the pancakes are golden underneath, 1 to 2 minutes. Flip the pancakes and cook for 1 minute more. Transfer to a warmed plate. Repeat with the remaining batter. Drizzle with raspberry syrup and garnish with fresh