

## ***Ricotta Hotcakes***



***Adapted from Nigella Lawson***

***Printed from ChezChloe @wendyellenthomas.com***

### **INGREDIENTS**

- 250g (8oz) ricotta cheese
- 125ml (1/2 cup) semi-skimmed milk
- 2 large eggs, separated
- 100g (just shy of a cup) plain flour
- 1 teaspoon baking powder
- Pinch salt
- 2 teaspoons sugar
- ½ tsp vanilla
- butter and canola oil for frying
- strawberries, walnuts, maple syrup

### **METHOD**

***Serves: Makes about 16-18 3in hotcakes.***

*Put the ricotta, milk, egg yolks and vanilla into a bowl and mix well to combine. Stir in the flour, sugar, baking powder and salt and gently whisk to make a smooth batter. Beat the egg whites until they become foamy, you can do by hand with a whisk.*

*Heat the oil in a large frying pan add a knob of butter*

*Cook the pancakes for about 1 minute until golden and then flip them over and cook for another minute. Keep the cooked pancakes warm, by tenting with foil on a large warmed plate, while you work your way through the batter.*