

Lemon Ricotta Hotcakes with Blueberries

Hazel Blue Acres – Silvana, WA

Serves 4

<p>¾ cup whole-milk ricotta cheese 3 large eggs, separated, at room temperature 4 tablespoons (1/2 stick) unsalted butter, melted and cooled Grated zest of 2 lemons, plus more for garnish ¼ cup all-purpose flour 2 tablespoons granulated sugar ¼ teaspoon fine sea salt</p>	<p>Vegetable-oil cooking spray for the griddle 1 pint blueberries Powdered sugar for dusting Warm maple syrup for serving</p>
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1. Preheat the oven to 200 F. Have ready a rimmed baking sheet.
2. To make the hotcakes, in a bowl, using a rubber spatula, stir together the ricotta, egg yolks, butter, and lemon zest until combined.
3. Sift together the flour, granulated sugar, and salt into the ricotta mixture, and stir until well blended.
4. In another bowl, using an electric mixer set on medium-high speed, whip the egg whites until stiff peaks form.
5. Stir one-fourth of the whites into the ricotta mixture to lighten it, then fold in the remaining whites.
6. Heat a griddle or large skillet over medium heat. Lightly spray with cooking spray.
7. Using ¼ cup batter for each hotcake, pour the batter onto the griddle, creating hotcakes about 4 inches in diameter and being careful not to crowd the griddle.
8. Cook until bubbles form on the surface and the undersides are golden brown, about 2 minutes.
9. Turn the hotcakes over and cook until the second sides are browned, about 1 ½ minutes longer.
10. Transfer the hotcakes to the baking sheet and keep warm in the oven. Repeat with the remaining batter.
11. Arrange the hotcakes on warmed plates and top with the blueberries.

12. Using a fine-mesh sieve, dust the hotcakes with the powdered sugar, and then sprinkle with lemon zest.

13. Serve immediately and pass the maple syrup at the table.

Source: Nordstrom Flavors: An Artful Celebration of Food by Michael Northern

Homemade Creamy Lemon Syrup

12 tablespoons unsalted butter

1 ½ cups granulated sugar

6 tablespoons heavy whipping cream

6 tablespoons fresh lemon juice

1 tablespoon fine lemon zest

1. In a small saucepan over medium-low heat cook until sugar is dissolved.
2. Remove from heat and allow to cool.
3. Pour into serving container.
4. Serve and enjoy