



LEMON RICOTTA PANCAKES WITH BLUEBERRIES AND LEMON CURD

Makes about 8 - 4 inch pancakes

Ingredients

3/4 cup all-purpose flour

1 tablespoon baking powder

1/2 teaspoon ground nutmeg

1/4 teaspoon salt

2 tablespoons sugar

1 cup ricotta cheese

2 eggs

2/3 cup buttermilk or milk, you may need more to thin the batter as desired

1 lemon, zested and juiced

Butter or vegetable oil, for griddle

lemon curd (make your own, or use store-bought)

blueberries - fresh or frozen (about 1 pint) tossed with 1-2 TBSP granulated sugar

maple syrup and/or confectioners' sugar (optional for serving)

Directions

Preheat a nonstick griddle or frying pan over medium heat. When a few drops of water sizzle on the griddle, you're ready to make pancakes.

In a bowl, whisk together flour, baking powder, nutmeg, salt, and sugar in a small bowl. In a second bowl, whisk together the cheese, eggs, milk, lemon juice and lemon zest, just to combine. Whisk/fold the flour mixture into the wet ingredients until just combined.

Brush the hot griddle with butter or oil, I prefer oil. For each pancake, pour approximately 1/4 cup measure of the batter on the griddle. Flip when bubbles appear in the center of the pancake. Cook on both sides until golden brown. Repeat, using all the batter. The batter will begin to fluff to due the baking powder, don't worry.

Stir or whisk the lemon curd to loosen. You may wish to heat the curd in a small saucepan or in a microwave oven.

While making the pancakes, heat the blueberries and sugar over low/medium heat until they begin to simmer. Continue to simmer to 10-15 minutes, until the berries are warm, juicy and create a sauce. Turn off the heat and transfer the sauce to a serving dish.

To serve, spread a dollop of lemon curd on and between your pancakes. Spoon the warm blueberry sauce over the top. You may wish to top with maple syrup as well. Dust with Confectioner's sugar and enjoy!