

Albion Manor

Bed and Breakfast

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Lemon Ricotta Pancakes

Ingredients

- 5 egg yolks
- 5 egg whites
- 325 grams ricotta
- 1½ zest from lemons
- 2 tbsp sugar
- ½ cups all-purpose flour

Directions

Separate the yolks and whites. I use extra large eggs.

In a bowl, mix together the yolks, ricotta and lemon zest.

Add the flour, sugar and stir.

Beat egg whites until soft peaks hold.

Gently fold the egg whites into the other mixture together.

Spoon onto a medium-hot griddle.

When the pancakes have set a bit on the bottom, add a bit more to the top so that become quite thick. If you add it before the bottom has set, the pancake will just expand.

Top with mixed berries, sautéed apples, baked bananas and maple syrup or lemon sauce.