



MINI LEMON RICOTTA PANCAKES

Light, fluffy and moreish, these mini lemon ricotta pancakes are a dreamy breakfast treat. Whipped egg whites give the pancakes an airy lift, while creamy ricotta pairs perfectly with zingy lemon zest. Cooked golden and served with butter and syrup or honey, they're perfect for stacking, snacking or sharing.

Prep time 15 minutes | Cook time 15 minutes | Makes 25-30 small pancakes

2 large Burford Buff eggs, separated
150g ricotta
80ml whole milk
2 tbsp freshly squeezed lemon juice
80g plain flour
1 tsp baking powder
½ tsp sea salt
1 tbsp finely grated lemon zest

To serve

2 tbsp unsalted butter
Maple syrup or honey

Separate the eggs and mix the yolks, ricotta and whole milk in a small bowl until thick and creamy.

Whip up the egg whites using an electric whisk until they are foamy. Add 1 teaspoon of lemon juice and continue for about 5 minutes until you get stiff peaks.

Sift the flour, baking powder and salt in a large mixing bowl, and stir to mix. Add half the ricotta mixture and to stir to just combine. Repeat with the second half of the ricotta mixture, also adding the lemon zest and remaining juice. Try not to over-mix at this stage as a few lumps in the batter is fine.

Add 2 tablespoons of egg white to loosen the batter. After mixing this through, carefully fold in the remaining egg white, taking care not to lose too much air.

Heat a pan on medium heat and smear with butter to coat. Once hot, drop a tablespoon of batter and cook for 1 to 2 minutes until bubbles start to rise. Flip and cook for a further minute or so.

Keep the cooked pancakes warm in a low-heat oven until you have used all the batter and serve with melted butter, maple syrup or honey.



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