



LEMON RICOTTA PANCAKES



INGREDIENTS

- 1 x Green's Buttermilk Pancake Shake Mix
- 250g tub of ricotta
- ¼ cup lemon curd (store bought) + extra for garnish
- Green's Maple syrup

RECIPE

To get started, whip up the pancake filling. With an electric mixer, beat together ricotta and lemon curd thoroughly. Spoon the filling into a piping bag.

Prepare pancake shake according to pack directions.

Using a paper towel, grease a non-stick fry pan with a small amount of margarine (tip: butter fries the pancake and creates an unwanted crust), or a neat hack is to use a flat sandwich press. Pour a ¼ cup of pancake batter in.

When it begins to cook at the edges, pipe 5cm dollops of ricotta and lemon mixture onto the centre of the batter.

Top with a little extra batter to cover the mixture and then flip the pancake over to cook the second side. The ricotta will need to be fully covered by pancake batter to stop it oozing out.

Remove from pan and keep warm.

Repeat the process until all the batter is used up.

Stack your pancakes, top with a dollop of lemon curd and any leftover ricotta mix, and drizzle with maple syrup. Serve warm.