



Lemon Ricotta Pancake with maple bourbon blueberry compote

1.5 cups all-purpose flour
5 Tbsp granulated sugar
2 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
1 cup milk
3/4 cup ricotta (whole fat)
3 large eggs
1 teaspoon vanilla extract
2 tablespoons lemon zest
1/4 cup fresh squeezed lemon juice
1 tablespoon unsalted butter, melted
2 tablespoons unsalted butter or Non stick cooking spray

- 1.) In 2 separate mixing bowls, whisk together dry ingredients in one bowl, and whisk wet ingredients in a separate bowl.
- 2.) Make a well in the middle of dry ingredients, and gradually whisk wet ingredients into dry ingredients until well incorporated and batter is smooth.
- 3.) Turn griddle to medium high heat, and add butter or cooking spray to griddle.
- 4.) Pour batter about 4" to 5" diameter, cook pancakes until bubbles begin to form and flip once golden brown, continue to cook until thru about 3 to 5 mins.

Yield: About 6 to 8 pancakes

Bourbon blueberry maple syrup

6 oz blueberries
1 cup bourbon
Juice of 1/2 a lemon
1/2 teaspoon lemon zest
6 tablespoons sugar
1 cup maple syrup

- 1.) In a medium saucepan, add bourbon, sugar, lemon juice and zest bring to a boil and reduce by a 1/3rd.
- 2.) Add maple syrup to pan and bring to a boil, add blueberries and reduce to medium high heat.
- 3.) Continue to cook until blueberries begin to slightly pop, become glazed, and become syrupy consistency; about 6 to 8 mins.
- 4.) Cool to room temperature, and serve with pancakes.

Yield: about 1 1/4 cup syrup