



## Blueberry & Ricotta Hotcakes



Serves  
4



Prep Time  
10 min



Cook Time  
5 min

### Ingredients

- 1 cup self-raising flour
- Pinch salt
- 1/3 cup caster sugar
- 1/2 cup buttermilk or milk
- 3 eggs, separated
- 150g fresh full fat ricotta cheese, roughly crumbled
- 1 cup Creative Gourmet frozen Blueberries + extra to serve
- 75g butter, for pan-frying
- Maple syrup and/or sifted icing sugar, to serve



### Products Used In This Recipe

### Method

1. Sift flour and salt into a large bowl. Stir in sugar. Whisk buttermilk or milk, egg yolks and ricotta in a jug until well combined. Using a large metal spoon, fold buttermilk mixture through dry ingredients.
2. In a clean bowl, beat eggwhites until soft peaks form. Using a large metal spoon, fold one-third of the eggwhites through the batter until combined. Gently fold in remaining eggwhites. Stand mixture for 10 minutes. Swirl through frozen blueberries.
3. Heat 25g butter in a large non-stick frying pan over medium heat. Using about 1/3 cup of batter per hotcake, spoon mixture into pan and cook hotcakes in 3 batches for 2-3 minutes on each side until pale golden. Wipe pan with paper towel and repeat to make 12 hotcakes.
4. To serve, stack hotcakes on serving plates, dust with icing sugar and/or drizzle with maple syrup. Serve sprinkled with a few extra just-defrosted frozen blueberries.

### Tips:

- ☆ Buttermilk gives these hotcakes a lovely light texture. They're fabulous for a weekend breakfast or brunch.