

The Sophisticated Pancake

Yields: 15 Pancakes

Prep time: 30 min

Cook time: 5 min

INGREDIENTS:

- ½ cup of flour
- 1 teaspoon of baking powder
- 4 tablespoons of sugar
- 2 eggs - separated
- ½ teaspoon of salt
- ½ cup of milk
- 1 cup of ricotta cheese
- 1 teaspoon of vanilla extract
- 1 tablespoon of lemon zest (grated)
- 1 tablespoon of tangerine juice
- 2 tablespoons of olive oil
- 1 teaspoon of vanilla extract
- Whipped cream for topping
- Fresh berries for topping

TOOLS:

- [Chantal Griddle with Ceramic Coating](#)
- 3 mixing bowls
- Grater



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PROCESS:

1. Separate 2 eggs. Set aside both the yolks and the whites.
2. Combine the flour and baking powder in a small bowl. Set this aside as well for now.
3. Using a small grater, grate 1 tablespoon of lemon zest. You will want to juice the tangerines at this point too.
4. In a medium-sized mixing bowl, stir together the egg yolks, sugar, milk, ricotta cheese, vanilla extract, lemon rind, tangerine juice, and salt.
5. In a third bowl, whisk the egg whites until stiff white peaks form.
6. Combine the flour mixture into the ricotta cheese mixture and stir until incorporated. Then, gently fold the egg whites into the mix - do not overfold.
7. Bring the griddle up to 400° and brush with oil. You will want to remove excess oil from the griddle by wiping with a paper towel.
8. Scoop small amounts of batter onto the griddle - make sure to leave room between each scoop.
9. When the batter begins to bubble and the bottom looks golden, flip the pancakes over and cook until golden brown.
10. Top the pancakes with our [Regal Raspberry Sauce](#), whipped cream, and fresh mixed berries. Serve and Enjoy!