

Four Seasons Resort Lanai Lemon Ricotta Pancakes



Ingredients

- 6 eggs, separated
- 1 1/2 cups ricotta cheese
- 8 tbsp butter
- 1 tsp vanilla
- 1/2 cup flour
- 1/4 cup sugar
- 1/2 tsp salt
- 2 tbsp lemon zest (from about 2 lemons)

DIRECTIONS

- Pre-heat griddle on medium-low.
- In a medium bowl, mix together ricotta, egg yolks, butter and vanilla. In a separate bowl whisk together dry ingredients.
- With a rubber spatula, fold the dry ingredients into the ricotta mixture.
- In another mixing bowl, beat egg whites until soft peaks form. Fold half the egg whites into the ricotta mixture, then fold in the rest until blended and add zest. The egg whites will lighten the mixture.
- Melt 1 tablespoon of butter on griddle for each batch, and pour batter to form a pancake, about 1/4 cup of mixture.
- Cook pancakes for 4-5 minutes or until the tops begin to bubble and the undersides are nicely browned. Flip and cook the other side, about 3-4 minutes.
- Dust with powdered sugar, or serve with lemon curd or syrup, and enjoy!



The Pineapple Purveyor



FOUR SEASONS
HOTELS AND RESORTS

Recipe reprinted courtesy of Four Seasons Resort Lanai