

Ricotta Pancakes

Recipe By *Brynie Greisman*



Cooking and Prep:  40
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah, Nine
Days

Diet: Pescetarian, Vegetarian

Source: Family Table by
Mishpacha Magazine

A welcome change from your typical pancake. The ricotta cheese gives it a very creamy, velvety texture and precludes the need for eggs (which may please your doctor). Serve with pancake syrup or rhubarb sauce.

Ingredients (12)

Main ingredients

- 1 cup ricotta cheese
- 1 cup milk, low fat is fine
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon peel, optional but recommended

- 1 cup flour
- 3 tablespoons sugar, white or turbinado
- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon salt
- 2-3 tablespoons oil, for frying

Rhubarb sauce

- 2 cups rhubarb pieces (frozen is fine)
 - 1/2 cup water
 - 1/3 cup light brown sugar
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Start Cooking

Prepare Pancakes

1. Combine ricotta cheese, milk, lemon juice, and peel in a small bowl.
2. Add flour, sugar, baking powder, and salt and stir just until combined.
3. Drop batter by two tablespoonfuls onto a greased, hot frying pan.
4. Fry for two minutes on each side or until lightly browned.
5. Transfer to a plate lined with paper towels to cool.
6. Serve hot or warm.

Note:

Lemons should be scrubbed and checked for scales.

Variation:

For the flour, you can use 70% whole wheat as well.

For the Rhubarb Sauce

1. Combine rhubarb, water, and sugar in a saucepan. Bring to a boil, reduce heat, cover, and let it simmer for 10 minutes or until rhubarb is tender.
- 2.

Cool and store in refrigerator. Serve chilled.

Credits

Photography: Daniel Lailah

Styling: Michal Leibowitz