

RECIPE

# Nutella<sup>®</sup> Ricotta Pancakes by Katherine Sabbath

Easy

30 min



## INGREDIENTS

**FOR Makes 12 Pikelets**

- 1 cup (240g) full fat ricotta cheese
- 2 large eggs, separated into yolks and whites
- 3/4 cup (190ml) milk
- 1/2 tsp vanilla bean paste (or extract)
- 1 cup (150g) plain flour
- 1 tsp baking powder
- 3 tbsp caster sugar
- Pinch of salt
- 2 tsp unsalted butter
- Nutella, to serve (15g or 1 tbsp per pikelet)
- Fresh berries, to serve



**To prepare this delicious recipe, 15g of Nutella<sup>®</sup> per person is enough to enjoy!**

## METHOD

- 1 Place the ricotta, yolks, milk and vanilla in a bowl. Use a rubber spatula to mix (press down on large lumps as required) until there are no large lumps of ricotta.
- 2 Add flour, baking powder, sugar and salt. Mix until just combined. The batter should be fairly thick.
- 3 Place egg whites in a separate bowl. Whisk vigorously with an electric mixer for 1 minute or until foamy peaks form.
- 4 Fold the egg whites into the batter and mix until just combined. The batter should be quite thick - thicker than normal pancake batter.
- 5 Heat a non stick skillet over medium heat. Melt in 1/2 tsp butter.
- 6 Use a tablespoon to dollop 3" round pikelets in pan. Cook for 30 seconds or until a few bubbles appear on the edges and they are golden underneath.
- 7 Flip and cook the other sides for 20 seconds. Remove from the skillet and repeat with remaining batter, using extra butter as required.
- 8 Serve warm with Nutella and fresh berries.

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