

RECIPE

Ricotta Pancakes with Nutella[®] chocolate hazelnut spread and warm strawberry sauce

Easy

20 min



INGREDIENTS

for 8 servings

- 1 cup low fat ricotta
- ½ cup reduced fat milk
- 3 eggs, whites and yolks separated
- ¾ cup flour
- 1 tsp baking powder
- pinch of salt
- oil spray
- 7 oz (200g) strawberries, hulled & thinly sliced
- 1 tsp sugar
- 120g Nutella[®] – 1 heaped tsp (15g per portion)



To prepare this delicious recipe, 15g of Nutella[®] per person is enough to enjoy!

METHOD

- 1** Put the ricotta, egg yolks and milk into a bowl and mix well. Sift in the flour, baking powder and salt and combine until you have a smooth batter. Place the egg whites in a clean bowl and beat until soft peaks form and then gently fold into the ricotta mixture.
- 2** Spray a large non-stick pan with oil and drop in 2 tablespoons of batter per pancake. Cook for about one minute until golden and then flip over and cook for another minute. Remove from pan and keep in warm oven until ready to serve.
- 3** **TO MAKE STRAWBERRY SAUCE**

Combine the strawberries and sugar in a small saucepan and gently heat for 3-4 minutes until syrupy. When ready to serve, spread 1 heaped tsp (15g) of Nutella® chocolate hazelnut spread onto each pancake and top with the strawberry sauce.