

# Ricotta Pancakes with NUTELLA® hazelnut spread and Warm Strawberry Sauce



## INGREDIENTS



- ✔ 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 strawberries, hulled & thinly sliced
- ✔ 1 tbsp sugar
- ✔ 2 tsp Nutella® hazelnut spread per pancake

## STEP 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.

## STEP 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.

## 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 2 tsp of Nutella® hazelnut spread onto each pancake and top with the strawberry sauce.