



Savoury Fresh Ricotta Pancakes



Ingredients Fresh Ricotta

- 2 sprigs rosemary, washed
- 6 sprigs thyme, washed
- 1/4 cup white wine vinegar
- 2 litres milk
- 1 tsp salt

Ingredients Pancakes

- 300g SR Flour
- 2 tsp bi-carb soda
- big pinch of sea salt
- 1 tsp caster sugar
- 250g ricotta
- 400ml milk
- 2 eggs, beaten lightly
- 50g butter, melted
- 1 tsp grated lemon rind
- 20g grated parmesan cheese
- 4 tbsp chopped fresh herbs from the garden such as parsley, chives, basil, marjoram, oregano and mint
- Vegetable oil for frying

Preparation Fresh Ricotta

1. Tie herbs together with some kitchen string. Place the milk, salt and herbs in a large, heavy based saucepan.
2. Bring to 85-90C. You can use a thermometer or just watch for small bubbles forming around the edge of the saucepan. You do not want the milk to boil.
3. Remove from heat and remove herbs. Stir through vinegar. The milk will curdle and the curds and whey will start to separate. Let stand for a few minutes before straining through a very fine strainer or a strainer with clean muslin or chux lining it. You can also use a t-towel. Reserve.

Preparation Pancakes

1. Place flour, bi-carb, salt and sugar in a large bowl. Stir together with a large spoon.
2. Place ricotta, milk, eggs, and butter in a bowl and stir together with a whisk. Pour into dry ingredients and add lemon rind, cheese and herbs. Gently stir with the spoon until the mix has come together.
3. Heat a non-stick fry-pan over a medium heat. Add a little vegetable oil. Spoon in two heaped tablespoon sized dollops of pancake mix and fry until golden on both sides and still a bit soft on the inside.
4. Remove from pan and place on a plate. Cover loosely with foil to keep warm.
5. Fry remaining pancakes and serve straight away.
6. Makes 8-10