

Lemon Ricotta Pancakes
"A Few Simple Tricks Yield the Most Tender Pancakes,"
Genevieve Ko
The New York Times, January 28, 2022

Total Time: 20 minutes

Yield: 8 to 10 small pancakes

Ingredients

$\frac{3}{4}$ cup/102 grams all-purpose flour

1½ teaspoons baking powder

$\frac{3}{4}$ teaspoon fine salt

$\frac{1}{4}$ cup/50 grams granulated sugar

1 lemon

1½ teaspoons pure vanilla extract

3 large eggs

$\frac{3}{4}$ cup/170 grams whole-milk ricotta

$\frac{1}{4}$ cup/61 grams buttermilk, preferably whole milk

2 tablespoons/28 grams unsalted butter, melted, plus room-temperature butter for cooking and serving

Blueberry Syrup or other toppings, for serving (optional)

Preparation

1. Whisk the flour, baking powder and salt in a small bowl. Heat a griddle or large nonstick pan or well-seasoned cast-iron skillet over medium-low.
2. Add the sugar to a large bowl, then finely grate the zest of the lemon directly over the sugar.
3. Using your fingers, gently rub the zest into the sugar.
4. Add the vanilla and whisk to evenly moisten. Add the eggs and whisk until foamy on top.
5. Next, add the ricotta, buttermilk and butter, and whisk until well blended.
6. Add the flour mixture and gently stir until no traces of flour remain.
7. Generously butter the griddle, then drop a scant $\frac{1}{4}$ cup batter onto it. Repeat, spacing the rounds at least an inch apart. Cook until the bottoms are golden brown and the tops are bubbling, 2 to 3 minutes.
8. Flip and cook until the other sides are golden brown, about 2 minutes more. Repeat with more butter and the remaining batter. Serve warm, slathered with butter and blueberry syrup or other toppings if you'd like.

Blueberry Syrup

Total Time: 15 minutes

Yield: about 1-1/4 cups

2 cups blueberries

1 tablespoon fresh lemon juice

$\frac{1}{3}$ to $\frac{1}{2}$ cup pure maple syrup

Preparation

1. Combine 1 cup blueberries and the lemon juice in a medium saucepan. Cook over medium heat, stirring often, until some berries begin to pop, about 2 minutes. Reduce the heat to medium-low and cook, stirring occasionally, until about half the berries have burst and the liquid has thickened, about 5 minutes.
2. Stir in $\frac{1}{3}$ cup syrup for a compote consistency and $\frac{1}{2}$ cup for a thinner sauce. Add the remaining 1 cup blueberries, raise the heat to medium and simmer, stirring occasionally, until slightly thickened and some whole berries remain, about 5 minutes. Use immediately or refrigerate in an airtight container for up to 1 week.
3. Reheat until warm to spoon over pancakes, waffles, French toast, scones, oatmeal or other hot breakfast treats, or grilled pork, chicken or steak. Serve cold over yogurt, ice cream, sorbet, pudding, custard, cheesecake or ricotta toast.