

## **Blueberries, Honey, Yoghurt & Ricotta Pancakes**

### **What you need (makes 4)**

250g blueberries  
40g caster sugar plus extra for serving  
6 leaves of mint shredded  
250g ricotta  
A generous sprig of nutmeg  
3 eggs separated  
50g plain flour sifted  
Pinch of salt  
15g extra caster sugar  
Few drops of olive oil  
30g unsalted butter  
4 large dessertspoons of thick Greek yoghurt  
4 dessertspoons honey

### **What you do**

1. Place the blueberries in a small saucepan with 40g caster sugar. Set over a low heat and stir occasionally until the sugar has melted and the blueberries begin to release their juice. Then add the shredded mint and set aside to reheat before you are ready to serve the pancakes.
2. Meanwhile in a bowl beat the ricotta with the nutmeg, egg yolks and whisk in the flour and a small pinch of salt.
3. Place the egg whites in a clean dry bowl and whisk with 15g caster sugar until they form stiff peaks. Gently fold them into the ricotta mixture with a large spoon to make a fluffy batter.
4. Place a non stick frying pan over a medium heat. Add a few drops of olive oil until hot and drop three large spoonfuls of the batter onto the pan. Cook for two minutes or until set and golden, then flip over and cook for a further two minutes until lightly coloured. Continue adding butter and cooking pancakes until the batter is finished. It should make 12 pancakes.
5. Divide the pancakes between four plates and dust with the remaining good pinch of caster sugar. Spoon the warmed blueberries over the pancakes followed by a good spoon of yoghurt and drizzle with honey.