



The Alexandrina Team offer their Favourite Spring Recipes for the month of October.

Happy cooking using the best Alexandrina cheese & luxury dairy products available.

**Chelsea's Ricotta Pancakes with yoghurt, banana and local honey! T
Sister Teagan makes on Sunday for her family breakfast. Chelsea says "Yum...!!"**

Preparation Time:
2 minutes

Cooking Time:
20 minutes

Serves 4:
Makes 8 pancakes

Ingredients

- 1 cup (150g) self-raising flour
- 1 tsp bicarb of soda
- Pinch of salt
- 2 tbs (40g) caster sugar
- 125g fresh ricotta
- 1 cup (250ml) skim milk
- 1 egg, beaten
- 25g unsalted butter, melted
- 1/2 lemon, rind grated, juiced
- Oil spray, to fry
- Sliced bananas, yoghurt and honey, to serve



Method

1. Sift the flour, soda and salt into a bowl and stir in sugar.
2. In a separate bowl, combine the ricotta, milk, egg, melted butter, lemon rind and juice, beating well until smooth.
3. Gradually whisk this into the dry ingredients to form a smooth batter.
4. Heat a large heavy based, non-stick frying pan, spray lightly with oil and pour in 1/3 cup batter to form a 12cm pancake.
5. Cook 2 pancakes at a time over medium heat for 3 minutes until bubbles appear over the surface, then flip over and cook for 1-2 minutes.
6. Keep warm while, cooking the remaining 7 pancakes.
7. Serve hot with a spoonful of yoghurt, banana slices and some honey

Where to Find Our Products ...

Open Weekdays 12-5pm, Weekends 10-4.30pm © 2007 Alexandrina Cheese Co Sneyd Road, Mt Jagged SA Phone (08) 8554 9666

