

Lemon Ricotta Pancakes with Blueberry Syrup

Source: New York Times

Ingredients

Pancakes

- $\frac{3}{4}$ cup flour
- $1\frac{1}{2}$ tsp baking powder
- $\frac{3}{4}$ tsp salt
- $\frac{1}{4}$ cup granulated sugar
- 1 lemon
- $1\frac{1}{2}$ tsp vanilla
- 3 large eggs
- $\frac{3}{4}$ cup whole-milk ricotta
- $\frac{1}{4}$ cup buttermilk, preferably whole milk
- 2 tbsp unsalted butter, melted, plus more for serving

Blueberry Syrup

- 2 cups blueberries
- 1 tbsp fresh lemon juice
- $\frac{1}{3}$ to $\frac{1}{2}$ cup pure maple syrup

Method

Pancakes

1. Whisk the flour, baking powder, and salt in a small bowl. Heat a griddle or large nonstick pan or well-seasoned skillet over medium-low.
2. Add the sugar to a large bowl, then finely grate the zest of the lemon directly over the sugar. Using your fingers, gently rub the zest into the sugar. Add the vanilla and whisk to evenly moisten. Add the eggs and whisk until foamy on top, then add the ricotta, buttermilk, and butter, and whisk until well blended. Add the flour mixture and gently stir until no traces of flour remain.
3. 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. 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

1. Combine 1 cup of the 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 maple syrup for a compote consistency, or $\frac{1}{2}$ 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.

Notes

Reheat the syrup until warm to spoon over pancakes, waffles, French toast, scones, oatmeal, or other hot breakfast treats, or grilled pork, chicken, or steak. Serve it cold over yogurt, ice cream, sorbet, pudding, custard, cheesecake, or ricotta toast.