

# ORANGE RICOTTA PANCAKES *RECIPE ADAPTED FROM CHOW*

## INGREDIENTS

- 5 T unsalted butter + more for coating the griddle
- 1 cup milk
- 1 1/4 cups all-purpose flour
- 1 1/2 t baking powder
- 1 t kosher salt, divided
- 3 large eggs, separated
- 2 T granulated sugar, divided
- zest from 1 orange
- 1 t vanilla extract
- 3/4 cup ricotta
- powdered sugar and maple syrup, for serving

## DIRECTIONS:

1. Place butter and milk in a small saucepan over low heat. Stir until butter's melted. Remove from heat to cool a bit.
2. Whisk together the flour, baking powder, and 1/2 t salt. Set aside.
3. Whisk together egg yolks, 1 T sugar (I did 2 on accident, and it didn't ruin anything), orange zest, and vanilla in a large bowl. Add a quarter of the warm milk mixture. Whisking to combine. Slowly pour the rest of the warm milk while whisking. Mix until smooth. Fold in the flour/2 t salt.
4. In a medium bowl, beat egg whites until frothy. Add a tablespoon of sugar and try to mix it. Continue beating to soft peaks. Fold into the batter. Gently fold in the ricotta. Don't perfectly. It's ok if there are ricotta streaks.
5. Heat a griddle or nonstick frying pan over medium heat until warm. Sprinkle with water. When the water sizzles it's ready! Lightly coat with butter. Using a 1/4-cup measuring cup to scoop the batter on the pan. Flip when bubbles are formed on the top. Continue until all pancakes are cooked. Keep them warm on a baking sheet in a 200F oven.
6. Serve with powdered sugar and maple syrup.