

DINNERLY



Lemon Poppy-Seed Skillet Pancake with Whipped Ricotta & Raspberry Syrup

 20-30min  2 Servings

Lemon-poppy seed pancake? Check. Raspberry syrup? Check. Whipped lemony ricotta? Check. Sure, it's extra, but we'll always go the extra mile for brunch. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 lemon
- 2 (4 oz) ricotta ⁷
- ¼ oz raspberry powder
- 5 oz all-purpose flour ¹
- ¼ oz poppy seeds
- 5 oz granulated sugar
- ¼ oz baking powder
- ¼ oz baking soda

WHAT YOU NEED

- kosher salt
- 1 large egg ³
- ½ cup milk ⁷
- 3 Tbsp butter, melted ⁷
- vanilla extract

TOOLS

- medium (10-inch) ovenproof skillet (preferably cast-iron)
- microplane or grater
- small saucepan

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 430kcal, Fat 16g, Carbs 56g, Protein 14g



1. Whip ricotta

Preheat oven to 425°F with a medium (10-inch) ovenproof skillet (preferably cast-iron) on a rack in the upper third.

Grate **all of the lemon zest**. Separately, squeeze **all of the lemon juice** into a small bowl.

In a medium bowl, whisk **half of the ricotta** until smooth and fluffy. Whisk in **¼ teaspoons sugar, 1 teaspoon lemon juice, and ½ teaspoon lemon zest**. Set aside.



4. Mix batter & bake

Whisk **milk mixture** into **flour mixture** until just combined (do not over mix). Carefully remove preheated skillet from oven. Add **1 tablespoon butter** and tilt to coat bottom and sides of skillet. Pour in **pancake batter**; spread to edges of skillet with a spatula.

Bake on upper oven rack until a toothpick inserted into center comes out clean, 10–15 minutes.



2. Cook syrup

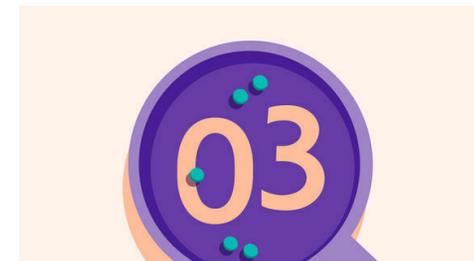
In a small saucepan, combine **⅓ cup sugar** and **½ cup water**. Bring to a boil over high heat, stirring occasionally. Stir in **raspberry powder** and cook, stirring occasionally, until slightly thickened, 2–3 minutes. Remove from heat; stir in **1 teaspoon lemon juice** and **a pinch of salt**. Set aside to cool until step 5.



5. Rest & serve

Remove skillet from oven and let **pancake** rest for 5 minutes. Invert pancake onto a plate, if desired, or serve in skillet.

Serve **lemon poppy pancake** with **whipped ricotta** and **raspberry syrup** over top. Enjoy!



3. Start batter

In a separate medium bowl, whisk together **flour, poppy seeds, 2 tablespoons sugar, 1 teaspoon baking powder, ¼ teaspoon baking soda, and ¼ teaspoon salt** until combined.

In another medium bowl, whisk together **remaining ricotta and lemon zest, 2 tablespoons lemon juice, 1 large egg, ½ cup milk, 2 tablespoons melted butter, and ½ teaspoon vanilla**.



6. Make fruit compote!

Top off the pancake with a quick and easy compote. Take whatever fruit you have on hand like blueberries, raspberries, strawberries, cherries, or peaches—cut any larger fruit into smaller pieces. Add them to a saucepan with some sugar and a pinch of salt and bring to a boil. Reduce heat to medium and stir occasionally, smashing some of the fruit, until it's thickened and reduced by about half.