

DINNERLY



Lemon Pistachio Cannoli Pancakes with Whipped Mascarpone

 20-30min  2 Servings

Never thought you'd be allowed to eat a cannoli for breakfast? Think again. Ricotta, lemon, and our biscuit mix come together to make a pancake as fluffy as it is flavorful. We also whip mascarpone with more ricotta and lemon to dollop over top, plus a sprinkling of chopped pistachios. We've got you covered! (2p-plan serves 4; 4p-plan serves 8— **261** nutrition reflects 1 stack of pancakes)

WHAT WE SEND

- 1 lemon
- 3 oz mascarpone ²
- 2 (4 oz) ricotta ²
- 2 (2½ oz) confectioners' sugar
- 1 oz salted pistachios ⁴
- 2 (2½ oz) biscuit mix ^{1,2,3,5}

WHAT YOU NEED

- vanilla extract
- kosher salt
- 1 large egg ¹
- ¼ cup milk or water ²
- neutral oil

TOOLS

- microplane or grater
- handheld electric mixer
- large nonstick skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 30g, Carbs 49g, Protein 15g



1. Whip mascarpone

Zest and juice **all of the lemon**, keeping separate.

In a medium bowl, beat **mascarpone** with a handheld electric mixer on medium speed until smooth and creamy, 30–60 seconds. Add **half of the ricotta and lemon zest, ½ cup confectioners' sugar, 1 teaspoon lemon juice, ½ teaspoon vanilla, and a pinch of salt**. Beat until combined, about 1 minute. Refrigerate until ready to serve.



2. Mix pancake batter

Coarsely chop **pistachios**; set aside until ready to serve.

In a second medium bowl, whisk together **remaining ricotta and lemon zest, ¼ cup confectioners' sugar, 2 tablespoons lemon juice, 1 large egg, 1 teaspoon vanilla, and ¼ cup milk or water**. Add **all of the biscuit mix**; whisk until no dry flour remains (mixture will be lumpy).



3. Cook pancakes & serve

Heat **2 teaspoons oil** in a large nonstick skillet over medium until shimmering. Using paper towels, wipe out oil, leaving a thin film on bottom and sides of pan. Add about **¼ cup of batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 2 minutes per side.

Serve **cannoli pancakes** with **mascarpone** and **pistachios**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!