

DINNERLY



Lemon Pistachio Cannoli Pancakes with Bacon

& 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. Quite a level up from syrup and a pat of butter, no? We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 lemon
- 3 oz mascarpone ⁷
- 2 (4 oz) ricotta ⁷
- 5 oz confectioners' sugar
- 1 oz salted pistachios ¹⁵
- 2 (2½ oz) biscuit mix ^{1,3,6,7}
- 2 (4 oz) pkgs thick-cut bacon

WHAT YOU NEED

- vanilla extract
- kosher salt
- 1 large egg ³
- ¼ cup milk or water ⁷
- neutral oil

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 51g, Carbs 49g, Protein 35g



1. Cook bacon

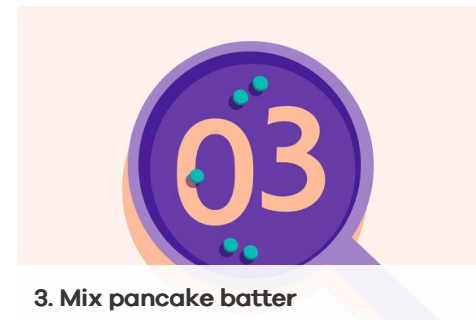
Place **bacon** in a large nonstick skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate. Pour out bacon fat and wipe skillet clean. Reserve for step 4.



2. 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.



3. 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).



4. Cook pancakes & serve

Heat **2 teaspoons oil** in reserved 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!



5. ...

What were you expecting, more steps? You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!