



Lemon-Poppy Ricotta Pancakes

with Blueberry Syrup



20-30min



2 Servings

These may look like your typical pancakes, but they're so much more! Combining pancake batter with ricotta transforms the mixture into something dense yet fluffy, resulting in the creamiest pancakes you've ever tasted. Lemon zest and juice and poppy seeds add delicious flair to the golden pancakes topped with a homemade blueberry syrup. (2p-plan serves 2; 4p-plan serves 4—
nutrition reflects 1 stack of pancakes)

What we send

- 1 lemon
- ½ oz chopped freeze dried blueberries
- 2 (1 oz) maple syrup
- 4 oz ricotta ²
- ¼ oz poppy seeds
- 3 (2½ oz) biscuit mix ^{1,2,3,4}

What you need

- large egg ¹
- sugar
- vanilla extract
- neutral oil
- unsalted butter (for serving) ²

Tools

- microplane or grater
- small saucepan
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 820kcal, Fat 36g, Carbs 102g, Protein 19g



STEP 1

1

1. Cook syrup

Finely grate **zest of half of the lemon**; squeeze **2 tablespoons plus 1 teaspoon lemon juice**.

In a small saucepan, combine **blueberries, maple syrup, 1 teaspoon lemon juice**, and **¼ cup water**. Bring to a boil over medium-high heat and cook, stirring frequently, until syrupy and a spatula drawn across bottom of saucepan leaves a distinct trail, 3-5 minutes.



STEP 2

2

2. Mix batter

In a medium bowl, whisk together **ricotta, lemon zest, poppy seeds, remaining lemon juice, 1 large egg, ⅓ cup water, 2 tablespoons sugar**, and **½ tablespoon vanilla**. Add **biscuit mix** and whisk until no dry flour remains (mixture will be lumpy).

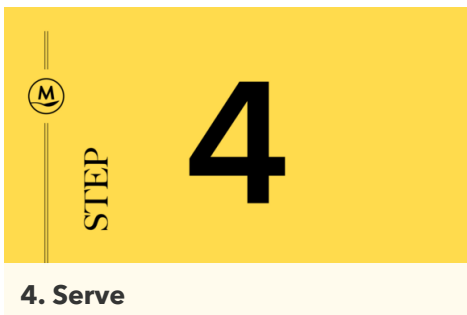


STEP 3

3

3. Cook pancakes

Heat **1 teaspoon 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 skillet. Add **¼ cup batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 2 minutes per side.



STEP 4

4

4. Serve

Serve **lemon-poppy pancakes** with **blueberry syrup** and **butter**. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!