



Ricotta Pancakes with Marinated Blood Oranges



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These pancakes are a little different from the usual in that they contain ricotta cheese. The way they are prepared produces a very light and fluffy result.

Taking inspiration from the traditional citrus accompaniment we chose to serve them with marinated blood oranges which are not only gloriously coloured but also have a good intense tangy flavour. We enhanced the flavours further with the addition of Orange & Mace Vinegar from Womersley Fruit & Herb Vinegars which gave a little fragrant spiciness.

Ingredients (makes 8 pancakes)

For the oranges

3-4 blood oranges or just navel oranges
2 dessertspoons caster sugar
2 dessertspoons Womersley Orange & Mace Vinegar

For the pancakes

250g ricotta cheese
4 tbsp caster sugar
3 eggs, separated
¼ tsp vanilla extract
2 tbsp melted butter
50g plain flour

Method

First prepare the oranges.

Take one orange and remove the zest with a zester or grate it into a bowl.

Remove the skin and pith using a small sharp knife.

TIP: *Instead of preparing the oranges on a chopping board, use a plate instead to collect any juices.*

First cut a little off each end of the orange and then stand it on a cut end.

Using the knife carefully cut down through the skin following the contour of the orange.

Then cut into 5mm thick slices, remove any pips and place in the bowl with the zest, tipping in any juice that has collected on the plate. Sprinkle with sugar and spoon over the Orange & Mace Vinegar.

Stir carefully to mix and leave to marinate for an hour

To make the pancakes

In a large bowl, mix the ricotta, caster sugar, egg yolks and vanilla extract.

Stir in the melted butter. Sift in the flour and carefully fold in. In another large bowl, use a balloon whisk to beat the egg whites until stiff. Then lightly fold them into the ricotta mixture, being careful not to knock any air out.

Warm a non-stick frying pan over a moderate heat, brush with a little butter, then place a heaped tablespoon of mixture into the pan followed by another two or three depending on the size of your pan. Cook for a minute or two until they become slightly risen and underneath has become coloured. This is the slightly tricky part, but be bold and all should go okay. Using a palette knife, flip them over and cook for a further few minutes.

Serve immediately with the orange slices and some of their juices spooned over and a little drizzle of Orange & Mace Vinegar.