

# Lemon Verbena Ricotta Pancakes

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Breakfast/brunch	6 servings	Bread	

### Comments

Use this recipe for a wonderfully rich moist pancake.

**Prep Time** 24 hours

**Cooking Time** 5 minutes

**Ethnic Origin** American

**Pre-Heat?**  Yes **Temperature** **Grease Pan?**  Yes

Measure	Ingredient	Measure	Ingredient
.66 cup	Ricotta cheese		
2 large	eggs, separated		
.25 cup	low fat milk		
6 Tbs.	all purpose flour		
2 tsp.	sugar		
.25 tsp.	sea salt, fine		
1 Tbs.	lemon zest		
1 tsp.	lemon verbena, finely minced		
2 tsp.	vegetable oil		

### Instructions

The night before, put the cheese in a paper coffee filter or cheese cloth set in a strainer over a bowl, cover with plastic wrap, and refrigerate. In the morning, discard the whey collected in the bowl.

Blend egg yolks and ricotta cheese in food processor or blender until smooth.  
Add milk, flour, sugar, baking powder, and salt and process until completely blended.  
Fold in lemon zest and lemon verbena.

Beat egg whites in mixing bowl until just stiff but still moist.  
Fold gently into batter.  
Heat 2 teaspoons vegetable oil in large nonstick skillet over medium heat.  
Drop batter by 1/4 cupfuls onto skillet, and cook until tops are bubbly and look dry.  
Turn and cook second side until golden brown.  
Repeat with remaining batter.  
Serve immediately.