

Blueberry Ricotta Pancakes

(Makes 12 pancakes)

Ingredients

200g Plain flour
1 tsp Cream of tartar
1 tsp Bicarbonate of soda
1 tsp Sugar
175ml semi-skimmed milk
1 large free-range egg
50g Ricotta
100g Blueberries
Sunflower oil



Method

1. Combine the flour, cream of tartar, bicarbonate of soda and sugar in a large bowl and make a well in the middle.
2. In a jug, whisk together the milk, egg and ricotta. Pour into the well in the flour mixture, then whisk until you have a thick, smooth pouring batter. Fold in the blueberries.
3. Heat a non-stick frying pan over a medium heat and add a little oil. Spoon 3 dollops of batter into the pan to form 3 pancakes. Cook for 3 minutes on each side, then remove from the pan. Keep warm, wrapped in foil, while you cook the remaining pancakes.