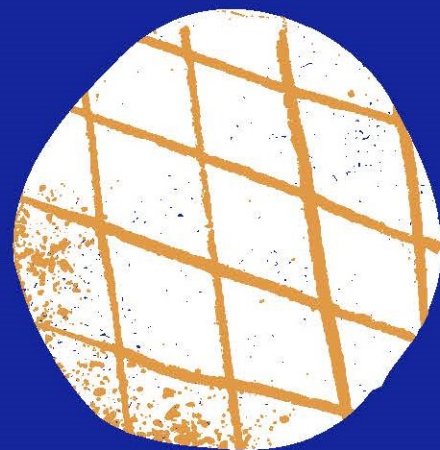
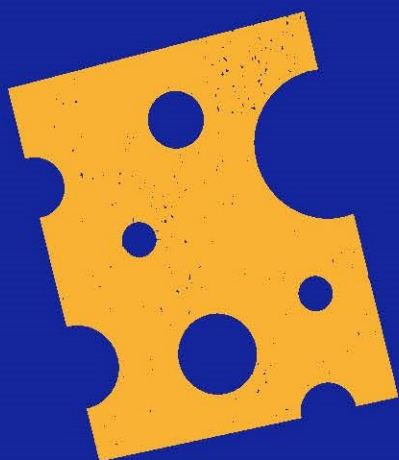
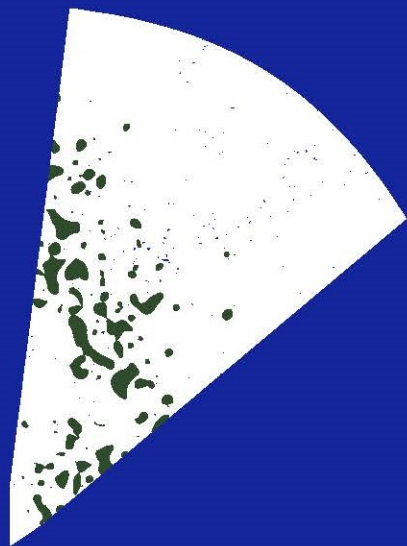
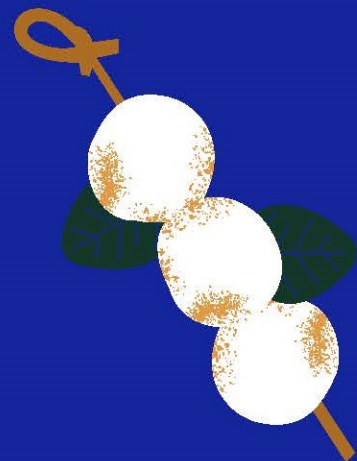
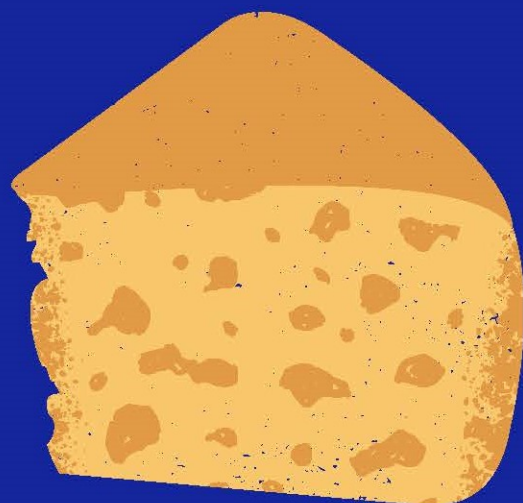
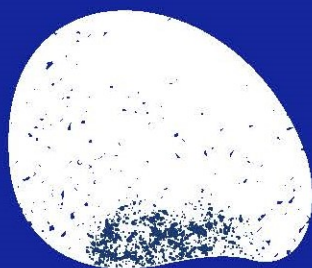
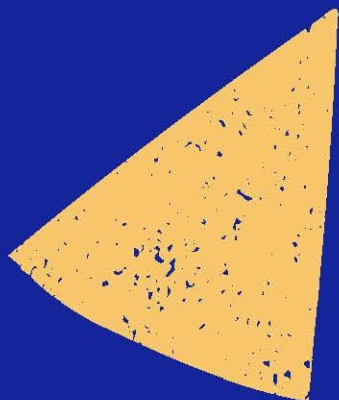
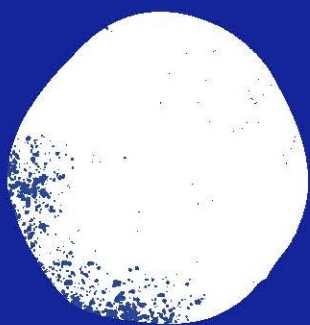
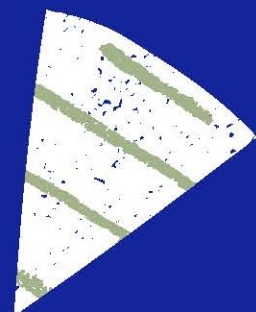


Anne-Laure Pham · Mathieu Plantive
Photography by Catherine Madani



The
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Flammarion



Ricotta Pancakes

Whisk together the ricotta, buttermilk, and egg yolks in a large bowl. Whisking gently, gradually add the flour, baking powder, and salt. Continue whisking on low speed until the mixture is smooth, although it is fine if there are a few small lumps of ricotta remaining.

Whisk the egg whites until they hold soft peaks. Gently fold them into the batter just until no streaks remain.

Preheat the oven to the lowest temperature and place a large heatproof plate inside.

Warm the oil or butter in a large skillet over medium heat. Pour in small ladlefuls of batter and cook the pancakes for a few minutes, until the undersides are golden and bubbles appear in the center. Using a spatula, flip them over and cook for 1–2 minutes, or until golden on the second side.

Transfer the pancakes to the plate in the oven to keep them warm while you cook the rest.

Serve immediately, with fruit coulis or another topping of your choice.

MAKES ABOUT 10

Active time **15 minutes**

Cooking time **20 minutes**

INGREDIENTS

- 1 cup (9 oz./250 g) ricotta
- ⅔ cup (150 ml) buttermilk
- 2 large eggs, separated
- 1½ cups (6¼ oz./180 g) all-purpose flour
- 1 tsp baking powder
- 1 large pinch salt
- 2 tsp peanut oil or butter

To serve

- Fruit coulis, jam, maple syrup, fresh seasonal fruit, or confectioners' sugar