



THE FLEUR-DE-LYS MANSION
luxury inn at the park

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RICOTTA CHEESE AND BLUEBERRY PANCAKES (EBELSKIVER)

Ingredients

1-3/4 cups all-purpose flour
3/4 tsp. baking soda
1 tsp. baking powder
1-1/2 Tbs. granulated sugar
1/2 tsp. salt
Zest of 1/2 lemon
3 egg yolks plus 5 egg whites
1-1/3 cups buttermilk
3/4 cup ricotta cheese
5 Tbs. unsalted butter, melted
1 pint blueberries
Confectioners' sugar for dusting

Directions:

In a batter pitcher or bowl, whisk together the flour, baking soda, baking powder, granulated sugar, salt and lemon zest. Set aside. In another bowl, lightly whisk the egg yolks. Whisk in the buttermilk and ricotta. Whisk the yolk mixture into the flour mixture until well combined; the mixture will be lumpy. Set aside. In another bowl, whisk the egg whites until stiff but not dry peaks form. Using a rubber spatula, gently stir the whites into the batter in two additions. Put 1/2 tsp. butter in each well of a filled-pancake pan. Place over medium heat and heat until the butter begins to bubble. Pour 1 Tbs. batter into each well, place 4 blueberries in the center of the batter and top with 1 Tbs. batter. Cook until the bottoms are golden brown and crispy, 3-5 minutes. Using 2 wooden skewers, turn the pancakes over and cook until golden brown and crispy, about 3 minutes more. Transfer to warm place. Repeat with remaining batter and blueberries. Dust with confectioners' sugar and serve topped with Blueberry Sauce.

Yield: 30 pancakes

BLUEBERRY SAUCE

Ingredients:

2/3 cup sugar
2 Tbs. cornstarch
Dash of ground cinnamon
Dash of ground nutmeg
Pinch of salt
1 cup water
2 cups fresh or frozen blueberries
2 Tbs. lemon juice

Directions:

Combine first 5 ingredients in a small heavy saucepan. Gradually stir in water. Cook over medium-high heat, stirring constantly, until mixture comes to a boil; boil 1 minute. Stir in blueberries and lemon juice, and boil 1 minute, stirring constantly. Remove from heat.

Yield: 2-1/2 cups.