

# Blueberry Ricotta With Honey Syrup

## Ingredients

- 1/3 cup water
- 1/3 cup caster sugar
- 1/3 cup honey
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 tablespoons sugar
- 4 tablespoons melted butter + extra for frying
- 1/2 cup La Casa Del Formaggio Ricotta + 1/2 cup La Casa Del Formaggio Ricotta for serving
- 1 large egg
- 1/2 cup orange juice
- 1/3 cup milk
- 1/2 teaspoon vanilla extract
- 3/4 cup frozen blueberries + 2/3 cup fresh blueberries for serving
- 1 to 2 teaspoons finely grated orange zest, optional

## Directions

1. Stir water and sugar in a small saucepan over medium heat until the sugar dissolves, approximately 5 minutes. Stir in the honey. Set aside and keep the honey syrup warm.
2. In a bowl, combine the flour with baking powder, soda, salt, and sugar.
3. In another bowl, whisk together the butter, ricotta cheese, egg, orange juice, milk, and vanilla.
4. Combine the wet and dry ingredients just until blended.
5. Gently stir in the frozen blueberries and orange zest, if using.
6. In a frypan, heat butter over medium heat.
7. Spoon a small amount of batter into the pan and spread gently with the back of the spoon.
8. Drizzle pancakes with honey syrup and serve with Ricotta and fresh blueberries on top.