

# Ricotta Soufflé Pancakes with Blackberry Balsamic Compote



WITH TEXAS HILL COUNTRY SOLA STELLA EVOO & BLACKBERRY BALSAMIC

## Ingredients

### Ricotta Soufflé Pancakes:

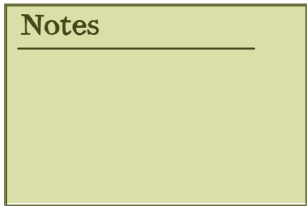
- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup milk
- 1/2 cup ricotta cheese
- 1/4 cup Sola Stella Extra Virgin Olive Oil
- 2 large eggs, separated
- 1 teaspoon vanilla extract
- Zest of 1 lemon
- Extra olive oil, for cooking

### Blackberry Balsamic Compote:

- 2 cups fresh blackberries
- 1/4 cup sugar
- 2 tablespoons Blackberry Balsamic Vinegar
- 1/4 teaspoon cinnamon
- Pinch of salt



## Notes



## Directions

1. Rinse the blackberries and place them in a saucepan over medium heat. Add the sugar, blackberry balsamic vinegar, cinnamon, and salt to the saucepan and stir to combine.
2. Cook the mixture for 5-7 minutes, stirring occasionally, until the blackberries have softened and released their juices. Reduce the heat to low and simmer the compote for an additional 5-10 minutes, until it has thickened to your desired consistency.
3. Remove the compote from the heat and let it cool while you prepare your pancakes.
4. In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
5. In a separate mixing bowl, whisk together the milk, ricotta cheese, olive oil, egg yolks, vanilla extract, and lemon zest until smooth.
6. Pour the wet ingredients into the dry ingredients and mix until just combined. Be careful not to overmix.
7. In a separate bowl, beat the egg whites until stiff peaks form. Gently fold the egg whites into the batter until no white streaks remain.
8. Heat a non-stick skillet over medium heat. Grease the skillet with a little extra olive oil.
9. Using a 1/4 cup measuring cup, scoop the batter onto the skillet. Cook until bubbles form on the surface and the edges start to look set, about 2-3 minutes.
10. Flip the pancake and cook until golden brown, about 1-2 minutes more. Repeat with the remaining batter, adding a little more olive oil to the skillet as needed.
11. Serve the pancakes warm, and top with blackberry balsamic compote, whipped cream, and powdered sugar, if desired.