

# Lemon and Ricotta Spelt Pancakes with Bramble Sauce & Lemon Curd



## Ingredients

Serves 4

6 tbsp caster sugar  
Juice and finely grated zest of 1 large lemon  
250g fresh brambles  
250g ricotta cheese  
3 large eggs, separated  
2 tbsp melted butter  
60g spelt flour

To serve, crème fraiche and lemon curd

## Method

Make the sauce by putting 2 tbsp sugar, the lemon juice and brambles in a pan, and place over a low heat until the berries have burst and there is plenty of juice, then turn up the heat and leave to boil down to a thickish sauce.

Mix together the ricotta, remaining sugar and egg yolks, stir the lemon zest gently with the melted butter, fold in the flour.

Whisk the egg whites till stiff then fold them lightly into the ricotta mix.

Fry heaped tablespoons of the mix, for 1-2 minutes until risen, then flip over using a palette knife and cook until brown.

Serve immediately with the bramble sauce, crème fraiche and lemon curd.

## Shopping list

Browse our local suppliers to make your shopping list [www.selectlincolnshire.com/food](http://www.selectlincolnshire.com/food)