

# Ombre Lemon and Poppy Seed Pancake Stack with Ricotta and Berries



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**aroma**  
KITCHEN

## INGREDIENTS

260g plain flour  
2 tsp baking powder  
Pinch of salt  
4 tbsp caster sugar  
Finely grated zest 1 lemon  
1 tsp poppy seeds  
260ml fresh milk

1 tsp vanilla extract  
2 eggs  
Pink and lilac food colouring  
**3 tbsp melted Flora butter substitute**  
**250g Hanini ricotta**  
2 tbsp icing sugar  
1 tsp vanilla extract  
1 box of fresh raspberries and blueberries



## METHOD

- 1 Place the ricotta, icing sugar and vanilla in a bowl and mix together till smooth. Place into the fridge to chill. For the pancakes, sift the flour and baking powder into a bowl and stir in the salt, sugar, poppy seeds and lemon zest.
- 2 Place milk, eggs and vanilla into a bowl and whisk together. Pour the liquids into the flour mixture along with 3 tbsp melted butter substitute and whisk together till smooth.
- 3 Heat a little extra butter substitute in a small pan and fry 2 pancakes. Take a small amount of the batter, adding in more pink and lilac colouring to the batter each time.
- 4 When the pancakes are all cooked and cooled down, layer on a serving dish with the ricotta filling, decorate the top with the fresh berries and a dusting of icing sugar.