

FOXWOODS FOOD & WINE FESTIVAL

BROOKE VOSIKA

CHEF VOSIKA'S FAMOUS LEMON RICOTTA HOTCAKES WITH BLACKBERRY SYRUP

Serves 4

INGREDIENTS:

1 qt. frozen blackberry purée
½ cup simple syrup
3 whole eggs, separated
¾ cup ricotta cheese
¼ cup melted butter
¼ cup all-purpose flour
2 Tbs. sugar
½ tsp salt
1 Tbs. lemon zest, grated
Powdered sugar, for garnish
Blackberries, for garnish
Candied lemon zest, for garnish.

DIRECTIONS:

To make syrup, combine blackberry purée and simple syrup in a heavy saucepan. Bring to boil. Cool completely.

To make hotcakes, separate eggs. In bowl, combine egg yolks, ricotta cheese and melted butter. Combine flour, sugar, salt and lemon zest then slowly add to egg mixture. Whip egg whites to form firm peaks. Fold egg whites gently into batter. Lightly butter griddle or Teflon pan. Form small hotcakes and cook until golden brown on both sides. Top with powdered sugar and surround with blackberries and candied lemon zest.

TO SERVE:

Serve with blackberry syrup.