

## **Ricotta hotcakes**

1 1/3 cups ricotta  
3/4 cups milk  
4 eggs, separated  
1 cup plain flour  
1 teaspoon baking powder  
a pinch of salt  
50 g butter

**To serve**  
banana  
honeycomb butter, sliced  
icing sugar for dusting

Place ricotta, milk and egg yolks in a mixing bowl and mix to combine.

Sift the flour, baking powder and salt into a bowl. Add to the ricotta mixture and mix until just combined.

Place egg whites in a clean dry bowl and beat until stiff peaks form. Fold egg whites through batter in two batches, with a large metal spoon.

Lightly grease a large non-stick frying pan with a small portion of the butter and drop 2 tablespoons of batter per hotcake into the pan (don't cook more than 3 per batch). Cook over a low to medium heat for 2 minutes, or until hotcakes have golden undersides. Turn hotcakes and cook on the other side until golden and cooked through. Transfer to a plate and quickly assemble with other ingredients.

Slice one banana lengthways onto a plate, stack 3 hotcakes on top with a slice of honeycomb butter. Dust with icing sugar. Serves 6-8

**Note** Hotcake batter can be stored for up to 24 hours, covered with plastic wrap in the refrigerator.

## **Honeycomb butter**

250 g unsalted butter, softened  
100g sugar honeycomb, crushed with a rolling pin  
2 tablespoons honey

Place all ingredients in a food processor and blend until smooth. Shape into a log on plastic wrap, roll, seal and chill in a refrigerator for 2 hours. Store leftover honeycomb butter in the freezer – it's great on toast.