

Ricotta Filled Pancakes with Orange Blossom Syrup



Makes 12 - 15

Prep 15 mins

Cooking 35 mins

Easy

Ingredients

For the batter

150g fine semolina
75g self-raising flour
3½g fast-action dried yeast
½ tsp baking powder
1 tsp caster sugar
50g butter. for cooking

For the syrup

100g caster sugar
2 tbsp orange blossom water

For the filling

250g ricotta
3 tbsp syrup (from above)
25g shelled pistachios, crushed

1. Put all the batter ingredients in a large mixing bowl with 375ml warm water and a pinch of salt and whisk to combine. Cover loosely and leave to rise for 45 mins or overnight.
2. Meanwhile, make the syrup. Heat the sugar, 125ml water and the orange blossom water in a small pan over a low heat until the sugar has dissolved about 5 mins. Increase the heat and boil for about 10 mins until the mixture reaches a syrupy consistency. Transfer to a small bowl and leave to cool.
3. Heat a non-stick frying pan on a medium high heat, melt 1 tsp of butter and when it's hot add a small ladleful of batter. Cook for 3 - 4 mins until the surface has lots of bubbles. Transfer to kitchen paper and repeat with the rest of the batter, making 12 - 15 pancakes. Set aside, but don't stack them as they may stick.
4. Mix the ricotta with 3 tbsp of the cooled syrup. Hold one pancake in the palm of your hand and dollop 1 tbsp of the ricotta mix in the centre. Bring the edges of the pancake together and press firmly along the edges to seal until you reach the centre, leaving half the pancake open. Sprinkle the pistachios on the exposed filling and set aside. Repeat with the remaining pancakes and serve with the remaining syrup on the side.