



Ricotta Hotcakes & Honeycomb Butter

You will need:

Hotcake Batter: 2 eggs

6 Tbs milk (check)

1/2 cup plain flour

1/2 tsp baking powder

Pinch salt

2/3 cup ricotta

Method:

Honeycomb Butter

Honeycomb: One 40g Crunchie bar

Butter

50g unsalted butter

1 tsp honey

1. Remove the crunchie bar from the wrapper.
2. Using a sharp knife, slice off the outer chocolate layer of the bar and discard (you only want the middle honeycomb part).
3. Cut the honey comb into chunks and put into a sandwich bag.
4. Using a rolling pin, bash the honeycomb into fine crumbs.
5. Combine the butter, honey and crushed honeycomb.
6. Cream together using an electric mixer until well combined.
7. Store in the fridge until required.

Ricotta Hotcakes

1. In a large bowl, stir together the egg yolks, milk, flour, baking powder and salt.
2. Add the ricotta to the bowl and mix a little (3 stirs), you still want to have some ricotta lumps.
3. In a separate bowl, whisk the egg whites until stiff.
4. Fold through the ricotta mixture and the egg white mixture. Be gentle!
5. Heat a large frying pan over medium heat with some oil to cover the bottom of the pan.
6. Scoop approximately 1/3 cup of the batter into the pan to make 1 hotcake. (You should have room to do a couple at a time).
7. Use a spatula to check when the underside of the hotcake is golden, then flip and cook on the other side until golden as well.
8. When they are ready, remove from the pan and serve warm with the honeycomb butter, ice cream and fresh fruit.



Strawberry Ice Cream

(No Churn)

You will need:

- 250g strawberries
- 1/2 Tbsp white sugar
- 1/2 tsp vanilla extract
- 1/2 can sweetened condensed milk
- 1 cup cream

Method:

1. Blitz the strawberries in a Nutribullet OR chop finely using a sharp knife and a chopping board.
2. Combine the condensed milk and vanilla in a bowl and beat well for 1 1/2 minutes on high.
3. In a separate bowl, use an electric beater to beat the cream into stiff peaks - approximately 3 minutes.
4. In small amounts, add the cream mixture into the condensed milk mixture and fold through gently.
5. Add the strawberries and fold through until well combined. Be gentle, you want to keep it nice and light.
6. Pour the mixture into a container with a lid and smooth the top. Be sure to compact it down so remove air bubbles and stop icicles forming.
7. Cover with the lid and store in the freezer for 12+ hours.