

Lemon Ricotta Pancakes with Fresh Strawberries

3/4 C All Purpose flour
1 T Baking powder
1/4 t. ground nutmeg
1/4 t. salt
2 T. sugar
1 C. whole milk Ricotta cheese
2 eggs
2/3 C. buttermilk
1 lemon zested
2 T lemon juice

Fresh Strawberries, chopped
Prepared Lemon Curd

Preheat Griddle

Combine flour, baking powder, nutmeg, and sugar in one bowl. Whisk together eggs, buttermilk, lemon juice and zest in another bowl. Whisk the wet ingredients into the dry and then add the ricotta cheese, stirring in until just combined. (Leaving some lumps of ricotta) Cook on a heated griddle and serve with fresh berries and lemon curd.