



## Mrs Crimble's Ricotta Pancakes with Summer Fruit Coulis



### For the pancakes:

Mrs Crimble's pancake mix  
400ml (3/4 pint) milk  
2 eggs

### For the filling:

200g (8oz) soft cheese  
1 egg, separated  
Zest and juice ½ lemon  
50g (2oz) caster sugar  
200g (8oz) ricotta

### To serve:

250g summer fruits – (fresh or frozen)  
2tbsp. caster sugar  
Icing sugar, for dusting  
A greased shallow baking tray

### Baking instructions:

Preheat the oven to 200°C / 180°C fan / gas 6.

1. Firstly make the filling by mixing together the soft cheese, egg yolk, lemon zest, lemon juice and sugar until smooth
2. Fold in the ricotta. Whisk the egg white to stiff peaks and fold into the cheese mixture.
3. Make up the pancakes following the instructions on the pack but cook on one side only. Don't flip it over.
4. Remove the pancake from the pan and place a large spoonful of cheese mixture in the centre of the uncooked side. Fold the pancake over to seal the edges and place in a shallow ovenproof dish. Continue with all the pancakes.

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5. Bake in the preheated oven for 10 – 15 minutes until piping hot and cooked throughout.
6. Meanwhile, to make the coulis, blend the fruits and caster sugar together in a food processor until you have a smooth puree. Either serve this puree or push the coulis through a sieve to remove the pips and give a smooth sauce.
7. Remove the pancakes from the oven. Dust with icing sugar and serve with the summer fruits coulis