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Meyer Lemon & Ricotta Puffed Pancake With Macerated Strawberries

Serves 6 to 8

This light pancake is perfect for a spring brunch, served with the strawberries or other fresh fruit. It will collapse if it sits too long, so it's best presented straight from the oven. It's OK to use regular lemons, but Meyers will give a slightly sweeter flavor.

The macerated strawberries:

- 1 pint strawberries, hulled and sliced
- 2 tablespoons sugar, or to taste

Squeeze of Meyer lemon juice, to taste

The pancake:

- 1 cup whole milk
- 4 eggs
- 1/3 cup sugar, + more for sprinkling on top
- 1 teaspoon vanilla
- 1/2 teaspoon kosher salt

- 3/4 cup all-purpose flour
- 2 tablespoons grated Meyer lemon zest (preferably on a microplane)
- 2 tablespoons unsalted butter
- 1/2 cup ricotta cheese
- 1 teaspoon sugar
- 2 tablespoons heavy cream

Instructions: Preheat the oven to 400°.

To macerate the strawberries, sprinkle the sugar

and lemon juice, if using, over the fruit in a bowl and toss to coat. Depending on the sweetness of the strawberries, you'll need to adjust the amount of sugar and lemon. Set aside while you make the pancake.

Blend the milk, eggs, 1/3 cup sugar, vanilla, salt, flour and lemon zest in a blender until smooth, taking care not to overmix.

Melt the butter in a 10-inch cast-iron or other ovenproof skillet over low heat on the stove, coating the sides of

the pan as well as the bottom. Remove from heat and pour the batter into the skillet.

Whisk the ricotta cheese with the sugar and heavy cream in a small bowl; drop by spoonfuls into the pancake batter, spacing it evenly throughout. Sprinkle a little granulated sugar on top.

Place pan into the oven. Cook until the pancake is set and the top is puffed and golden, about 25 minutes.

Cut into wedges, and serve immediately topped with the macerated strawberries and collected juices.

Per serving: 217 calories, 7 g protein, 26 g carbohydrate, 9 g fat (5 g saturated), 128 mg cholesterol, 201 mg sodium, 1 g fiber.

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