



Manuka Honey and Ricotta Filled Pancakes

EASY • 40 MINS

Mini ricotta-filled pancakes are an easy way to impress guests or treat yourself to an indulgent brekkie on the weekend. Topped with crushed pistachios and a generous pot of Active Manuka Honey for dipping, these bite-sized treats make the ultimate breakfast, brunch, or addition to your platter!



SKILL LEVEL
Easy

PREP TIME
20 mins

COOKING TIME
20 mins

SERVINGS
12

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilano on Instagram or Facebook and you could be featured on our page!



Ingredients

- 1 ½ cups plain flour
- 2 tsp baking powder
- 2 tbsp caster sugar
- 1 ½ cups water
- 2 cups full cream ricotta
- ¼ cup thickened cream
- 1 tbsp Capilano Active Manuka Honey
- ¼ cup crushed pistachios
- Extra Capilano Active Manuka Honey, to serve

Used in this recipe



FLORAL MANUKA HONEY

Distinctly herbaceous, caramel and smooth, Capilano Floral Manuka Honey is made by Aussie bees that have foraged the native *Leptospermum* (Manuka) flowers. It is as delightful at breakfast as it is squeezed into coffee, baking, marinades and dressings.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. To make the filling, combine ricotta, cream and Capilano Active Manuka Honey in a small bowl and stir with a fork until well combined.
2. In a large bowl combine flour, baking powder & caster sugar. Whisk to combine then add water and mix well until the mixture resembles a runny pancake batter. Set aside to rest for 15 minutes.
3. Heat a non-stick pan over medium-low heat. Add batter to the pan a tablespoon at a time and spread each using the bottom of your spoon. The mixture will look glossy when first in the pan, but over time it will bubble and become matte as it cooks. Cook for 1-2 minutes without flipping. Remove cooked pancakes and set aside. Repeat with remaining batter until complete, then allow to cool completely.
4. To assemble, place 1 tablespoon of ricotta mixture in the centre of each cool pancake and pinch the middle together to close it.
5. Dip edges into crushed pistachios to coat each side.
6. Arrange on a plate and when ready to serve, drizzle with Capilano Active Manuka Honey.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!