



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## FARRO & RICOTTA PANCAKES WITH MEYER LEMON BLUEBERRY COMPOTE

### INGREDIENTS:

#### For the Blueberry Compote:

¼ cup Water  
¼ cup TB Meyer Lemon  
Aromatic Finishing Sugar  
2 cups fresh Blueberries

#### For the Pancakes:

1½ cups Farro Flour  
1 Tablespoon Baking Powder  
¼ teaspoon Sea Salt  
2 large pasture-raised Eggs  
1 cup Milk  
1 cup Ricotta Cheese  
½ cup TB Meyer Lemon  
Aromatic Finishing Sugar  
4 Tablespoons unsalted grass fed  
Butter, melted  
½ teaspoon pure Vanilla Extract  
1 Tablespoon Grapeseed or  
Sunflower Oil for the griddle  
Extra Butter for serving

**TB | TidBits:** *You will know your griddle is hot enough when a few drops of water flicked onto the surface skitter across it.*

Serves 6 - 8.

### METHOD:

**Blueberry Compote:** Add the water and sugar to a saucepan and bring to a boil over medium heat. Once the syrup turns an amber color (2 - 3 min), add only 1 cup of the blueberries. Reduce the heat to low and cook, stirring gently, until the berries soften, 1 to 2 more minutes. Add the remaining 1 cup fresh blueberries, stir, and keep warm until ready to serve.

**Pancakes:** In a bowl, combine the Farro, baking powder and salt. In another bowl, whisk together the eggs, milk, ricotta, sugar, melted butter, and vanilla. Pour the wet mixture into the flour mixture and stir until just combined. Let the batter rest for about 5 minutes before cooking.

Preheat a griddle over medium heat. Brush the griddle with butter and oil. Pour ¼ cup of batter onto the griddle for each pancake. Cook until bubbles form on top (2 - 3 min). With a spatula, flip the pancakes and cook until golden on the other side (2 min). Repeat with the remaining batter, brushing the griddle with more butter and oil as needed. Serve with extra butter & the compote.

*cultivate. cook craft celebrate.*

