

# Buckwheat Blender Pancakes



## ingredients



3/4 - 1 CUP BUCKWHEAT  
(TO MAKE 1 CUP FLOUR)



4 EGGS



3/4 CUP ALMOND MILK



300G FRESH RICOTTA  
(1-1/4 CUP)



1-1/2 TSP BAKING POWDER



1/4 TSP SEA SALT



BLUEBERRIES

## instructions

1. Blend buckwheat in blender for 30-45 seconds to make fresh buckwheat flour.
2. Dump in eggs, almond milk, and fresh ricotta cheese.
3. Add baking powder and sea salt.
4. Blend on speed 7 for 30-45 seconds, scrape sides of blender if needed.
5. Pour directly from blender onto a pre-heated griddle. Cook about 2 minutes per side, until golden brown.
6. Garnish with syrup and blueberries.

L'CHEF EQUIPMENT  
NEEDED

L'EQUIP RPM SmartBlend

