



PANCAKES WITH ROASTED JOYA® & RICOTTA

Serves 6



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INGREDIENTS:

Filling

- 4 JOYA® apples in the skin, cut into wedges
- 30 ml (2 tbsp) olive oil
- 30 ml (2 tbsp) honey
- 30 ml (2 tbsp) butter, cubed
- 30 ml (2 tbsp) fresh thyme leaves
- lemon juice and coarse salt to taste

Pancakes

- 250 g ricotta
- 18 small pancakes, made from your favourite recipe
- fresh thyme sprigs

METHOD:

1. Preheat oven to 220 °C.
 2. Place apples on a baking tray and drizzle with oil and honey and dot with butter. Sprinkle with thyme and season with a squeeze of lemon juice and a sprinkle of salt.
 3. Roast for 10 minutes, toss with pan juices and roast for another 5 minutes or until the apples are just cooked and golden brown.
 4. Place ricotta in a bowl and beat with a whisk until a spreadable mixture is formed.
 5. Spread some of the ricotta onto one half of each warm pancake and top with a few apple wedges. Fold pancakes in triangles, drizzle with pan juices and garnish with extra thyme. Serve warm.
- just until the potatoes are completely cooked.

**FIRM
SWEET
CRUNCHY
APPLE**

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