

# BLUEBERRY HOTCAKES & BLUEBERRY COMPOTE

F EASY

Last Modified: 06/18/2015

PREP: 30 Min  
COOK: 40 Min  
GRIDDLE: 250

BREADS

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	All Purpose Flour	
1/4	Cup	Granulated Sugar	
1	Pinch	Kosher Salt	
1 1/2	Tsp	Baking Powder	
6	Pats	Unsalted Butter	
4	Large	Eggs (Yolks & Whites)	Separated
1	Cup	Ricotta Cheese	
3/4	Cup	Buttermilk	
2	Pounds	Fresh Ripe Blueberries	Divided

## BLUEBERRY STRAWBERRY COMPOTE

1/2	12 Oz	Bottle Seagram's Strawberry Daiquiri Wine Cooler	
16	Oz	Blueberries	
1/2	Cup	Granulated Sugar	
1	Tsp	Lemon Zest	
2	Tsp	Lemon Juice	
1/4	Cup	Fresh Mint Leaves	Chopped

## PREPARATION

<b>FACTOID</b>	This is made using "Hotcakes" - These are NOT Pancakes. The texture difference is immense and to die for. The Compote is FANTASTIC when chilled and drizzled heavily over a fat slice of Cheesecake (See Picture).
<b>FACTOID</b>	Technically, the original name for these are "Hoecakes". They were made by farm field hands that would take their freshly sharpened (and therefore clean) hoes, hold the metal above the open fire that was already boiling their Coffee, Pour the thick batter on the blade & cook up a cheap, fast Breakfast. They used either a Flour based or a Corn Meal based Batter depending upon Breakfast or Supper.
<b>HINTS</b>	Using ONLY ripe, ready to eat Blueberries. Clean, wash and divide the Blueberries into 2 bowls - One containing 16 Oz. and the other containing the remainder (16 Oz.). OK, OK - Plus or minus.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Electric Griddle 3) Basting Brush 4) Small Saucepan & Lid
<b>PREP</b>	<b>DISH</b> 1) Separate the Eggs and set the Yolks aside. 2) Chop the Mint Leaves and set them aside. 3) Zest the Lemon and set it aside. 4) Preheat the oven to 200 degrees. 5) Preheat the griddle to 250 degrees.

# BLUEBERRY HOTCAKES & BLUEBERRY COMPOTE

<b>1</b>	<b>COMPOTE:</b> In a small saucepan over medium high heat, add in the Sugar and the Seagram's Wine Cooler, bring it to a boil and stir until the Sugar has completely dissolved. Add in the Blueberries, Lemon Zest, Lemon Juice and Mint Leaves. Lower the heat to medium and cook for about 15 minutes or until the juice gets nice and thick and syrupy. You want to end up with a nice reddish blue Sauce with about 1/3 of the Berries left whole.
<b>2</b>	<b>HOTCAKES:</b> In a medium mixing bowl, add in the Egg Yolks, Ricotta, and Buttermilk. Wisk until the Batter is smooth. Sift in the Flour, Baking Powder, Sugar and a pinch of Salt. Wisk well to become a consistent Batter. Carefully fold in the remaining 14 Oz. of Blueberries, again, trying to leave most of them whole.
<b>3</b>	Once the griddle is hot, brush it with a little Butter and as soon as the bubbling lessens, drizzle enough Batter on the Griddle to fill it with 5 inch diameter Hotcakes. As the Hotcakes slowly cook, eventually bubbles will form in the center of each. As soon as those center bubbles burst, flip each Hotcake, all in one motion and cook until golden brown on both sides. Repeat until all of the Batter is used up. Keep the already cooked Hotcakes warm on a plate in a 200 degree oven.
<b>SERVE</b>	Place the Hotcakes on an individual plate and spoon on a little of the Compote. You may optionally drizzle on any or all of: Heavy Cream, Whipped Cream, a pat of Butter or any Syrup of your choice.