



Strawberry Honey Pancakes

with Whipped Ricotta & Fresh Berries

Light, fluffy pancakes layered with fresh strawberries, softly whipped cream and a generous drizzle of Mountain Mist Strawberry Honey. A beautiful breakfast for slow weekends, special occasions or simply making an ordinary morning feel extraordinary.

SERVES 4 | PREP 15 mins | COOK 20 mins | DIFFICULTY EASY

INGREDIENTS

Pancakes

- 2 cups plain flour
- 2 tsp baking powder
- 2 tbsp caster sugar
- Pinch of sea salt
- 2 large eggs
- 1¾ cups milk
- 60 g unsalted butter, melted
- 1 tsp vanilla extract

Toppings

- 300 g fresh strawberries, sliced
- 300 ml thickened cream, whipped
- Fresh mint leaves (optional)

To Serve

- Mountain Mist Strawberry Honey
- Fresh strawberries

METHOD

1. In a large bowl whisk together the flour, baking powder, caster sugar and sea salt.
2. In a separate bowl whisk the eggs, milk, melted butter and vanilla.
3. Pour the wet ingredients into the dry ingredients and gently fold together until just combined. A few small lumps are perfectly fine.
4. Heat a lightly buttered non-stick frying pan over medium heat.
5. Spoon approximately ¼ cup of batter into the pan for each pancake and cook until bubbles appear on the surface.
6. Flip and cook for another 1–2 minutes until golden brown.
7. Stack the pancakes onto serving plates with layers of whipped cream and sliced strawberries.
8. Finish with a generous drizzle of Mountain Mist Strawberry Honey and garnish with fresh mint before serving.

MOUNTAIN MIST TIP

Warm the Mountain Mist Strawberry Honey for a few seconds before drizzling to create a silky finish that flows beautifully over the pancakes and berries.

Gather around the table.