

Turkey, Spinach & Ricotta Pancake Bake

Ingredients



- 70g plain flour
 - 1/8 tsp salt
 - 100ml milk
 - 50ml water
 - 1 egg
- 1 tbsp unsalted butter, melted, plus a little extra for greasing
 - 1 tbsp oil
- 1 onion, finely diced
- 1 clove garlic, chopped
 - 1 tsp thyme
- 100g baby spinach
- 500g turkey mince
 - 2 tsp mustard
 - 250g ricotta
- 250g grated mozzarella
- 250ml double cream
- 250ml chicken stock

Method

For The Pancakes:

1. Sift the flour and salt into a mixing bowl and make a well in the middle.
2. Mix the milk and water together in a jug.
3. Crack the egg into the well in the flour and begin to whisk gently.
4. Gradually add the milk / water mix whilst still whisking.
5. Whisk until the batter is smooth.
6. Cover the bowl and put in the fridge for half an hour.
7. Whisk the melted butter into the batter.
8. Heat a pan over a medium heat and grease with a little butter.
9. Put 1 ladle of batter into the pan and swirl it around. You want it to just cover the bottom.
10. Cook for about 45 seconds and then flip over, using a fish slice or large spatula.
11. Cook for a further 30 seconds.
12. Slide out the pan and stack with baking paper in between until you have used all the batter to make 6 pancakes.
13. Set aside until ready to use them.

For The Filling:

1. Heat the oil in a frying pan over a medium heat.
2. Add the onion, garlic and thyme and fry for 3 minutes.
3. Add the mince and brown for 6 minutes.
4. Add the spinach and cook for a couple of minutes until wilted, then remove from the heat.
5. Add the mustard, 1/2 the ricotta, 1/2 the mozzarella and 1/2 the cream to the mince mixture and combine thoroughly.
6. Place 1/6th of the mince mixture an inch or two in from one edge of each pancake and roll up.
7. Place them in a casserole dish seam side down.
8. Combine the remaining cheeses, cream and stock in a small pot and stir well. Put over a low heat until melted and well combined.
9. Pour over the pancakes.
10. Cook in the oven at Gas Mark 6 or 200c for 20 minutes. Or 180c in the air fryer for 18 minutes.