

# Turkey, Ricotta, Spinach Pancakes

## Ingredients

- 70g plain flour
- 1/8 tsp salt
- 100ml milk
- 50ml water
- 1 egg
- 1 tbsp unsalted butter, melted, plus extra for greasing

### For the filling

- 1 tbsp oil
- 1 onion, finely diced
- 1 clove garlic, chopped
- 1 tsp thyme
- 100g spinach
- 500g turkey mince
- 2 tsp mustard
- 250g ricotta
- 250g grated mozzarella
- 250ml double cream
- 250ml chicken stock

## Methods

### Let's make the pancakes:

1. Sift the flour and salt into a mixing bowl, creating a well in the middle.
2. Mix the milk and water in a jug.
3. Crack the egg into the well and gently whisk, gradually adding the milk-water mix while whisking.
4. Whisk until the batter is smooth.
5. Cover the bowl and refrigerate for half an hour.
6. Whisk the melted butter into the batter.
7. Heat a pan over medium heat, greasing with a little butter.
8. Pour one ladle of batter into the pan, swirling to cover the bottom.
9. Cook for about 45 seconds, flip, and cook for an additional 30 seconds.
10. Stack the pancakes with baking paper in between. Set aside until ready to use.

### Let's make the filling:

1. Heat oil in a frying pan over medium heat.
2. Add onion, garlic, and thyme, frying for 3 minutes.
3. Add the turkey mince, browning for 6 minutes.
4. Add spinach, cooking until wilted.
5. Remove from heat.
6. Add mustard, half of the ricotta, half of the mozzarella, and half of the cream to the mince mixture. Combine thoroughly.
7. Spoon 1/6th of the mince mixture onto one edge of each pancake and roll up.
8. Place the rolled pancakes seam side down in a casserole dish.

### Let's make the sauce:

1. Combine the remaining cheeses, cream, and chicken stock in a small pot. Stir well.
2. Heat over low heat until melted and well combined.
3. Pour the sauce over the pancakes.

### Let's make the cooking:

1. Cook in the oven at GM6 or 200°C for 20 minutes.
2. Alternatively, air fry at 180°C for 18 minutes.