

MasterFoodsTM

PROFESSIONAL

Rosewater and Cinnamon Pikelets
RECIPE

Rosewater and Cinnamon Pikelets



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TIME

25 min

INGREDIENTS

17 items

MAKES

6 servings

Sweet and delicious little pikelets with rosewater and cinnamon, best served warm and drizzled over with honey, these are the perfect brunch or all-day menu option and can be batched up well ahead of service.

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INGREDIENTS

- 4 tbsp. Plain Yoghurt
- 2 tbsp. Ricotta
- 1 tsp. Vanilla Bean Paste
- Juice and zest of ½ an Orange, remaining juice reserved

To Assemble

- 2 Eggs
- 2 tbsp. Sugar
- 370 ml Milk
- 1 tsp. Rosewater
- 300 g Self-Rising Flour, sifted
- 1 tsp. MasterFoods™ Professional Ground Cinnamon
- 1 tsp. Bi-Carb Soda
- Pinch of Salt
- 1 tbsp. Butter
- 6 Medjool dates, pitted and halved
- 2 tbsp. MasterFoods™ Professional Cinnamon Sugar
- 3 tbsp. Raw Pistachios, lightly toasted and crushed, to serve
- 4-6 packets MasterFoods™ Professional Honey Squeeze-On, to serve

PRODUCTS USED



MasterFoods Professional Cinnamon Ground 480g

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Cooking Instructions:

1.
First, to make the Orange Ricotta Cream, combine all ingredients in a large mixing bowl and chill until needed.
2.
For the pikelet batter, whisk together the eggs, sugar, milk, and rosewater in a mixing bowl.

3. 3

In another large bowl, combine flour, cinnamon, bi-carb soda and salt. Make a well in the centre and slowly pour in the liquid batter. Mix into the flour until all the liquid has been incorporated and no lumps appear. Leave to stand for 15 minutes to hydrate or chill overnight.

4. 4

Heat a non-stick frying pan over medium heat and add the butter.

5. 5

Spoon two tablespoons of mixture into the frying pan and cook for 2 minutes or until small bubbles appear on the surface. Flip over and cook for a further minute. Repeat with the remaining batter, adding more butter as needed.

6. 6

Add halved dates to the pan to briefly warm through then remove from heat, squeeze over remaining half of orange juice and sprinkle over cinnamon sugar.

7. 7

Serve with whipped orange ricotta cream, dates, crushed pistachios, and drizzle over the honey.

Tips

1. 1

Add ¼ tsp. ground cardamom for extra aromatic spice and replace Rosewater with Orange Blossom water for more citrus forward flavour.

2. 2

For extra nutty richness, warm through 2 tablespoons of peanut butter and spoon over the pikelets before sprinkling with the pistachios.

3. 3

Add some candied bacon on the side for a salty-sweet combo.

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Cooking time

10 min

Ingredients

11 items

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Cooking time

60 MINS

Ingredients

8 items

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Cooking time

10 min

Ingredients

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Cooking time

15 minutes

Ingredients

9 items

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