ricotta hotcakes

SERVES 6 • TIME 20 MIN
1 cup self-raising flour
2 tablespoons caster sugar
1 egg, lightly beaten
½ cup milk
⅓ cup thickened cream
80g butter, melted
2 tablespoon fresh ricotta
Caramel Sauce, to serve (see below)

1 Place flour and sugar into a bowl, stir to combine, make a well in the centre. Add egg, milk, cream, butter and ricotta and whisk well to combine. Add an extra tablespoon of milk if you need to thin the batter.
2 Heat a non-stick frying pan over medium heat and spray with cooking spray. Add tablespoons of mixture to pan and cook hotcakes in batches for 1-2 min each side, or until golden brown. Remove and repeat with remaining batter. Serve with Caramel Sauce and top with slices of banana.

CARAMEL SAUCE Combine ⅓ cup each brown sugar and thickened cream in a saucepan over a medium heat. Bring to a simmer and cook for 4-5 min. Remove and serve.

teigan’s famous fettuccine

SERVES 4 • TIME 20 MIN
250-300g dried fettuccine
10 bacon rashers, chopped
2 x 400g can diced tomatoes
1 teaspoon crushed garlic
1 teaspoon each dried oregano and basil

1 Bring a saucepan of water to the boil. Add pasta and cook according to directions. Drain and place in a bowl.
2 Heat 1 tablespoon olive oil in a frying pan over medium-high heat. Add bacon and cook, stirring often for 2-3 min. Add tomatoes, garlic and herbs and bring to the boil. Reduce heat, simmer for 5 min.
3 Pour sauce over fettuccine and toss to coat. Divide between bowls and garnish with chopped fresh parsley and shaved parmesan, if desired. Serve with a salad.