



Pancakes on the House

Chef Kristina Mikyste of Doma Kitchen shares a fun dish you can top any way you like

Ricotta cheese is an unusual addition to pancakes, but it is similar to the farmers' cheese Kristina Mikyste used growing up in Lithuania - in a family of chefs. Needless to say, the family did a lot of cooking. "Especially Sunday," says Mikyste, "because it's a family day, so we always cooked. It's fun."

These tasty little pancakes (and they will be little) are a fit for any family breakfast. At Doma Kitchen, they come topped with home-made berry syrup (and maybe some bananas and berries). And while the recipe below calls for berries and whipped cream, Mikyste says they are also great topped with caramel sauce, chocolate sauce, maple syrup or Nutella.

"It's just your imagination. Whatever's in the house," she says. "It's a house recipe, it works with everything."

Want to try them Doma Kitchen style? The restaurant will open at its new location in Marina Marketplace (4325 Glencoe Ave., #8, Marina del Rey) in early October.

- Christina Elston



PHOTOS COURTESY DOMA KITCHEN

Chef Kristina Mikyste of Doma Kitchen serves up fun, multicultural food. The restaurant opens in a new location this month.

Doma Kitchen's Ricotta Pancakes

Serves 4 hungry people

- 1 pound ricotta cheese
- 1 cup whole milk
- 4 tablespoons sugar
- 4 teaspoons baking powder
- 1/8 teaspoon vanilla powder or vanilla extract
- 2 1/2 cups flour
- 3/4 cup cotton seed oil or vegetable oil (for frying)

Optional: Fresh berries and whipped cream

Combine the ricotta, milk, sugar, baking powder and vanilla and mix thoroughly.

Add 1 cup of flour at a time and mix thoroughly; repeat until flour is all mixed in.

Heat oil in a frying pan over medium heat.

Cook in batches, scooping one generous tablespoon of batter (or use a #16 scoop) for each pancake into the pan, and cooking 4 minutes. Flip, then cook 4 minutes on the other side.

Place the finished pancakes on plates, topping with fresh berries and whipped cream.