

American Brunch: Salmon with Grilled Romaine, Lemon Ricotta Pancakes, Blueberry Compote, Avocado Cesar Dressing

Ingredients:

Lemon Ricotta Pancakes

- 1 1/2 cups all-purpose flour (scoop and level to measure)
- 3 1/2 Tbsp granulated sugar
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 cup milk
- 3/4 cup ricotta (low-fat or whole)
- 3 large eggs
- 1 tsp vanilla extract
- 1 - 2 Tbsp lemon zest (depending on how lemony you want them)
- 1/4 cup (60ml) fresh lemon juice
- 1 Tbsp (14g) butter, melted

Blueberry Compote

- 1 pint of blueberries
- 1/4 c of blueberries
- Juice of 1 orange

Salmon with Grilled Romaine

- 4 salmon pieces (about 4oz ea)
- S&P
- 4 heads Grilled romaine (cut in half)
- Oil for brushing
- Pomegranate seeds
- Watermelon radish (thinly sliced)

Avocado Cesar Dressing

- 1/3 cup mashed avocado
- 2 cloves garlic, minced
- 3 Tablespoons lemon juice
- 2 anchovy fillets (or 1 teaspoon anchovy paste, if you prefer)
- 1 Tablespoon olive oil
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon Dijon mustard
- 1/4 cup shredded or shaved parmesan cheese
- 3/4 teaspoon sea salt
- 1/4 teaspoon ground pepper
- 2 Tablespoons water
- 2 Tablespoons unsweetened almond milk

Method:

Pancakes

Combine flour, sugar, baking powder, baking soda and salt in a bowl and set aside.

In another bowl add cheese, milk, eggs, and vanilla extract, add wet ingredients into dry and mix until combined. Do not over mix you want to see some lumps. Once combined mixed lemon juice, zest and melted butter into the batter

For Dressing

Combine all ingredients in a powerful blender. Mixed until combined

For Salad & Salmon

Salt and pepper your salmon generously.

Sear in the center part of your Evo grill about 3 min on each side. Once you flip it add some water and cover with dome until fish reaches preferred doneness. Meantime brush your lettuce with some olive oil and sear on both sides about 4 min each. Sprinkle Moulden sea salt. Add salmon piece on top with a few pomegranate seeds and radish. Top with dressing and enjoy!