

# Remembrance of Things Past

Lingering at your favourite cafe over a coffee and some sweet morsel, especially the lingering part, may be a distant memory for Melbourne folk now in stage 4. While I was not an avid cafe goer there are certain haunts, their style of coffee and in-house specialties, that I really miss. Trotters in Carlton made a particularly delightful lemon ricotta muffin that was a perfect breakfast substitute or mid-morning indulgence. It was not too sweet, fluffy but with wholesome chunks of ricotta and the zing of zesty lemon. I tried to recreate those lovely muffins and retain that memory of lingering over coffee but baking cakes can present a problem of too much of a good thing with no one to share it with. The great thing about these muffins is that they freeze really well, so you only need to warm one up when you want to indulge.

## Lemon Ricotta Muffins

makes 12

- 2 1/2 cups S.R. flour
- 1/2 cup caster sugar
- zest of a large lemon
- juice of a large lemon
- 1 cup natural yoghurt
- 1/2 cup vegetable oil
- 1 egg
- 1 cup ricotta

Preheat oven to 160°C fan-forced. Oil a 12 hole muffin pan. In

a large mixing bowl mix the dry ingredients and lemon zest. Make a well in the flour and add the yogurt, egg, oil and lemon juice and mix, making sure to break up the egg well before you start to lightly mix the wet ingredients through the flour. Don't over mix, just bring it roughly together and then add the ricotta and fold through with a metal spoon, leaving large chunks of ricotta. Spoon the mix into the muffin tray and bake for 20-25 minutes. Cool the muffins in the tray for 10 minutes. You may need to carefully run a small knife around each muffin to ease it away from the tin once it has cooled. Tip onto a wire rack to cool completely.

