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BAKING & DESSERTS Elektra

Elektra's olive oil pancakes with orange labneh

By Sarra Sedghi · Rough Draft Atlanta, 7/30/2025

Ingredients

PANCAKE BATTER

- [ ] 4 cups all-purpose flour
- [ ] 1/3 cup granulated sugar
- [ ] 4 tsp baking powder
- [ ] 2 tsp baking soda
- [ ] 2 tsp kosher salt
- [ ] 3 cups half-and-half
- [ ] 4 large eggs
- [ ] 1 tbsp vanilla extract
- [ ] 1/2 cup extra-virgin olive oil
- [ ] Zest of 2 lemons

ORANGE LABNEH

- [ ] 2 cups labneh, strained
- [ ] Zest of 1 medium orange
- [ ] 2 to 4 tbsp honey (adjust to taste)

PEACHES IN BURNT HONEY

Directions

1. **Make the pancake batter:** In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, baking powder, baking soda, and kosher salt until combined.
2. In a separate mixing bowl, whisk together the half-and-half, eggs, and vanilla extract. While whisking slowly drizzle in the extra virgin olive oil to emulsify. Add the lemon zest and stir until combined.
3. Pour the wet mixture into the bowl with the dry ingredients. Gently fold the mixture using a spatula or large whisk until just combined. Do not over-mix the batter. Lumps are OK and ensure a light and tender crumb.
4. Cook batter immediately, or transfer batter to a clean, airtight container. Refrigerate and use within two days for best results.
5. **Make the labneh:** In a mixing bowl, combine the labneh, orange zest, and honey. Stir until combined. Adjust sweetness depending on the tartness of labneh.

- [ ] 2 cups ripe peaches, thick slices (about 3 to 4 medium peaches)
- [ ] 1/2 cup honey
- [ ] 1/8 tsp ground cinnamon
- [ ] 1/8 tsp ground nutmeg
- [ ] Pinch of kosher salt

6. **Make the peaches:** In a medium sauce pot, add the honey and bring to a simmer on medium-low heat. Allow it to bubble and cook undisturbed for 2 to 3 minutes, or until it darkens slightly in color and takes on a toasty, amber aroma. The honey should be deep and caramelized but not scorched.
7. Reduce heat to low. Add the peach slices to the hot honey. Stir gently to coat and cook for 5 to 7 minutes, turning occasionally, until the peaches are softened but still hold shape.
8. Add the cinnamon, nutmeg, and a pinch of salt, and stir to combine. Simmer for 1 to 2 minutes and remove from heat.
9. Spoon peaches over pancakes, add labneh to the plate, and serve immediately.

The story

This week, we're sharing Elektra's recipe for the Forth Hotel restaurant's popular olive oil pancakes with orange labneh and peaches caramelized in honey.

These pancakes were on Elektra's opening menu and quickly became a favorite among hotel guests and locals alike. Now, Elektra serves the olive oil pancakes year-round during brunch.

It isn't merely the use of olive oil that gives Elektra's pancakes the trademark taste and texture. Chef Briana Riddock, Chef de Cuisine of the Forth Hotel & Club in Atlanta, forgoes the traditional buttermilk in favor of half-and-half.

"Half-and-half has the ideal balance of milkfat to provide moisture and richness to the pancake without making it dense," Riddock said. "We wanted the natural nuttiness and fruitiness of the olive oil to shine through, and using buttermilk would mask these flavors."

Meanwhile, the addition of lemon zest gives the batter a hint of acidity and floral notes.

These light pancakes are paired with labneh, a staple ingredient at Elektra, a Mediterranean restaurant. Riddock recommends going with store-bought labneh sourced from an international market and straining it for about three to four days.

"We strain the yogurt in-house, and it's the base of multiple sauce and spread derivatives throughout the menu," Riddock said.

In the case of the olive oil pancakes, the labneh gets a touch of sweetness from honey and zing from orange zest.

"We heat honey to a rolling simmer until it becomes slightly caramelized and deepened in color," she explained. "Within the last few minutes before it gets over-caramelized, we add the peaches to soften with the honey, and it's spiced with cinnamon and nutmeg."

This recipe calls for peaches cooked in caramelized honey, similar to the olive oil pancakes on the opening menu for Elektra in 2024. Depending on the season, Riddock and her team alternate between peaches, apples (pictured), and berries throughout the year. The key is adding the fruit before the honey becomes scorched

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