

## Cheese Blintzes (Cate Tanzer)

Cheese Filling: (Can be made 2 days ahead - refrigerate.)

- 16 oz Farmer Cheese (or well-drained ricotta cheese)
- 1 oz Cream Cheese, softened
- 1/2 cup Powdered Sugar
- 1/2 teaspoon Salt
- 1 Egg Yolk
- Zest of 1 Lemon

Mix everything together and refrigerate for at least 1 hour.

Crepes: (Batter can be made 2 days ahead – refrigerate.)

Dry Ingredients: (in one bowl)

- 2 cups Flour
- 2 teaspoons Sugar
- 1/2 teaspoon Salt

Whisk dry ingredients together and set aside.

Wet Ingredients: (in a separate bowl from the dry ingredients)

- 4 Eggs
- 3 cups Whole Milk

Pour half the wet ingredients into the dry ingredients and whisk until smooth.

Add and whisk until smooth:

3 tablespoons Melted Unsalted Butter

Add the rest of the liquid ingredients.

Whisk until completely smooth (no lumps)

Cooking the crepes:

Heat butter in a non-stick pan.

Pour 1/3 cup Batter into the pan and swirl to cover the pan.

Cook until done, about 2 minutes

(DO NOT TOUCH PAN OR BATTER WHILE COOKING)

Slide out of non-stick pan, and pile one on top of another until all the batter is gone.

Blueberry Sauce:

- 10 oz Frozen Blueberries
- 1/4 cup Granulated Sugar
- 1/4 teaspoon salt

Pour together all ingredients in a small pan.

Heat over medium heat, stirring occasionally for about 10 minutes.

Assembling the Blintzes:

Roll up 2 Tablespoons of filling in a crepe (like a burrito):

(Judge the amount of filling so that each crepe will have the same amount of filling.)

Place filling near an edge of a crepe

Roll the crepe once, covering the filling

Fold both edges of crepe toward the center

Continue rolling the crepe until completely rolled

Set aside seam side down

Complete all the blintzes before frying any.

Frying the Blintzes:

In a non-stick frying pan place about 2 tablespoons butter.

Roll the butter to coat the bottom of the whole pan

Place a blintz, seam side down, in the pan.

Fry for 2-4 minutes,

Flip the blintz

Continue frying until golden brown. (~2-4 minutes)

Serve:

Sprinkle some Powdered Sugar on the blintz.

Add a dollop of Sour Cream

Top with Blueberry Sauce.

Enjoy Shavuot Blintzes.