

Blintzes from Evelyn Reiss (my mom)

Crepes:

2 eggs
½ cup flour
¾ cup milk
1 Tbsp oil
Pinch of salt

Put all the above ingredients together in a large bowl and whisk until smooth
You can also put the ingredients in a blender and blend until smooth

Cooking the crepes:

Heat a crepe pan or small fry pan (rub the bottom of the pan with oil, you can use a paper towel)
Pour some batter (use a 1/4 cup measuring cup) into the pan and swirl around, covering the bottom of the pan. Pour off any extra back into your bowl.
(This will take a few times to get right, but once you do, you're all set.)
Cook until the batter is dry and the edges start to curl up.
Flip the crepe out onto a clean plate and set aside.
Continue until all the crepes are made.

Filling:

1 lb Farmers cheese or ricotta cheese
2 eggs
¼ cup to ½ cup sugar depending on how sweet you like your blintzes
Pinch of salt

Mix the above ingredients together

Assemble the blintz:

Lay out one crepe at a time
Place the above mixture (about 2 Tbls) in a long mound in the center of the crepe across the width, leaving about 1" on each side without filling
Fold in the 2 ends of the crepe over the edge of the filling
Roll the crepe over the filling (like a jelly roll) until it is completely rolled
Continue until all the crepes are filled.

Cook the blitzes:

Use oil or butter to coat the bottom of a large skillet
If using butter, clarify it, which means removing the extra fat that cooks to the top after you melt the butter.
(I will show this in the lesson)

Put the seam side down in the skillet. Put in as many that will fit with room the move and flip them, 3-4
Cook until browned, about 2 minutes
Flip and cook until the second side is browned, about 2 minutes

Remove to a platter to serve
Serve with sour cream or Greek yogurt and/or your favorite berries or compote