



Cottage Cheese Blintzes

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

I got this recipe from my mom and even when I thought cottage cheese was nasty I loved this recipe Great if youre trying to encourage someone to eat cottage cheese or just to eat as a snack Serve hot or cold with jam or any other topping

Ingredients

- - 3 eggs - 1 cup milk - 2 tablespoons vegetable oil - $\frac{3}{4}$ cup all-purpose flour - 1 teaspoon vegetable oil
- or as needed - 2 (16 ounce) containers small curd cottage cheese
- very well drained - 2 egg yolks - $\frac{1}{4}$ cup white sugar - 2 tablespoons lemon juice - 1 teaspoon vegetable oil
- or as needed

Instructions

1. Whisk together the eggs
2. milk
3. and 2 tablespoons of vegetable oil in a bowl; gradually add in the flour
4. whisking to remove all lumps. Brush a small skillet with 1 teaspoon vegetable oil
5. and heat over medium-high heat. Pour about 2 tablespoons of batter per crepe into the heated skillet
6. and tilt the pan to completely cover the surface with batter. Crepes should be about 5 inches in diameter. Cook the crepes until golden on the bottom
7. and set but not wet on top
8. 1 to 2 minutes per crepe. Don't flip the crepes. Set the cooked crepes aside. Mix the cottage cheese
9. egg yolks
10. sugar
11. and lemon juice in a bowl until very well combined. To fill
12. place a crepe in front of you on a work surface with the cooked side up
13. and place about 1/4 cup of cheese filling in the center of the crepe. Fold the right and left edges of the crepe over the filling
14. and roll the crepe over to seal the filling in
15. making a compact little roll filled with cheese. Set the blintzes aside. Heat 1 teaspoon of vegetable oil in a large skillet over medium-low heat
16. and place the filled blintzes into the hot skillet. Pan-fry the blintzes until golden brown on each side
17. about 2 minutes per side. Eat hot or cold. Cook's Note It's best to begin draining the cottage cheese first off
18. since it can take awhile. The less liquid in the cottage cheese
19. the easier it will be to make the crepe. Using a colander or sieve is best
20. so long as the holes aren't too big.