



# BLINCES

## PANCAKES WITH CHEESE

### Introduction

The word probably comes from the Slavic word bliny, meaning pancakes. Liked all year round, most often prepared for Shavuot – a joyful harvest festival, during which cereals and dairy products are the most common ones on the tables.

### INGREDIENTS (6-8 PORTIONS)

- 5 large-sized eggs
- 1 tablespoon of oil
- 240 ml of milk (preferably full-fat)
- 90 g of flour
- butter for frying
- 675 g of cottage cheese
- 4 large yolks
- 100 g of sugar

### Preparation method

#### • Step 1

Wash and dry the eggs. Crack them into a medium-sized bowl, add oil and beat with a mixer until fluffy. Add the milk. Gradually add flour. Strain the resulting mass through a fine strainer. Leave in the refrigerator, covered, for a day.

#### • Step 2

Prepare the filling: crush the cottage cheese, add the egg yolks and sugar. Mix well and set aside in the fridge as well.

#### • Step 3

Heat the greased frying pan over medium heat and fry the pancakes.

#### • Step 4

Put the filling – approx. 3-4 tablespoons in the centre of each pancake.

#### • Step 5

Fold the sides of the pancake inward, then roll into neat cylinders.

#### • Step 6

Before serving, fry the pancakes in batches in

a pan for about 3 minutes on each side.

**Smaczneho!**