Ultimate Blintzes

BY JOAN NATHAN

INGREDIENTS

FOR THE FILLING
1 pound (2 cups) farmer cheese
2 ounces (1/4 cup) cream cheese
1 large egg
¼ cup sugar
Dash salt

FOR THE BATTER
1 cup milk
1 ½ cups water
5 large eggs
2 cups all-purpose unbleached flour
Dash salt
6 tablespoons (about) salted butter or coconut oil for frying
Sour cream for garnish
Blueberries, raspberries or strawberries for garnish

PREPARATION

TO MAKE THE FILLING

Step 1
In a medium bowl, mix together thoroughly the ingredients for the filling: farmer cheese, cream cheese, egg, sugar, and salt. Set aside in the refrigerator at least half an hour.

TO MAKE THE BATTER

Step 1
Now make the batter: Put 1 1/2 cups of water, 1 cup of milk, and eggs in a blender, and pulse until well mixed. Next, add the flour and salt and mix until all lumps are dissolved. Let the batter rest for half an hour. It does not have to be refrigerated.

Step 2
Heat a non-stick 8-inch skillet or omelet pan over a medium-low heat. When the pan is hot, add about a scant teaspoon of butter or coconut oil to melt. Lift the pan off the heat, and pour about 1/4 of a cup of batter onto the frying pan. Tilt the pan so the batter just covers the bottom. Return the pan to the heat and cook until the crepe blisters, about 1 to 2 minutes. Do not flip. Turn the crepe gently onto waxed or parchment paper, cooked side up. You might need a spatula to help you. Continue cooking the crepes, adding more butter or coconut oil between every 2 to 3 times. Stack the finished blintzes on top of each other.

Step 3
Take one crepe and spread 2 tablespoons of cheese filling along the end closest to you, leaving an inch of space. Fold that inch over the filling, then turn the sides over so they meet in the middle. Roll up the filled end away from you until the blintz is completely closed. Repeat with the remaining filling and crepes.

Step 4
In a large frying pan, melt about a tablespoon of butter or coconut oil a medium heat. Place the filled blintzes in the pan, leaving about an inch of space between them. Fry until golden brown, then flip and repeat. Remove to a paper towel-lined cookie sheet. You will have to do this in batches. Serve immediately with sour cream and fresh berries.

Blintzes can also be frozen and reheated in a 425-degree oven for about 30 minutes.

Yield: About 30 blintzes