



Cheese Blintzes

Blintzes are eastern European. The Yiddish word is a variation of the Russian “blini” and means pancake. Along with gefilte fish and bagels, blintzes rank among the classics of Jewish cooking.

On Shavuot, the Festival of Weeks, devout Jews celebrate God’s gift of the Torah to the people of Israel at Mount Sinai. Traditionally, Jewish families will serve sweet and dairy dishes on this occasion. There are many reasons for this: It is said that the Torah is as sweet and nutritious as milk and honey. The letters of Hebrew word “chalav” (milk) have the numerical value of 40 (2+30+8=חלח) and thus recall the 40 days that Moses spent receiving the word of God on Mount Sinai. For others, the white color of milk symbolizes the purity of Mosaic law.

Cheese blintzes can be prepared in a particularly symbolic form: if you don’t fold but roll up two blintzes and place them next to each other, they resemble Torah scrolls.

For 4 servings:

1 $\frac{3}{4}$ cups (150 g) flour
1 tablespoon caster sugar
3 egg yolks
 $\frac{3}{4}$ cup (50 g) butter, melted
 $\frac{2}{3}$ cup (150 ml) milk
vegetable oil for frying
butter for browning
Sour cream or jam

Filling:

4 cups (1 kg) curd cheese
4 tablespoons sour cream
2 egg yolks
3 tablespoons sugar
1 teaspoon vanilla extract
1 pinch of salt



Instructions:

Sift the flour and the sugar into a bowl. Make a depression in the center, add the egg yolks and the sugar, and mix slowly into the flour. Add the milk and water little by little and combine until you obtain a smooth batter or mix everything with a mixer at highest speed for a minute. Cover and let rest for two hours or overnight in the fridge.

Combine all the ingredients for the filling and set aside.

Grease a frying pan with a little oil and place over medium heat. When the oil is very hot, take the pan off the flame and add 4 tablespoons of batter to the center of the pan. Tilt it in all directions to distribute the batter. Place the pan over the heat for 1 minute until the batter starts to thicken. Shake to loosen the sides. Then turn the pancake using a broad knife or spatula, lifting it and flipping it over.

The other side of the pancake will brown in about 30 seconds. Slide it onto an ovenproof dish and keep it warm while baking the rest.

Place a generous heap of filling on each pancake and fold it twice so it resembles a fan. Brown the blintzes in butter and serve with sour cream or jam.

