

## **Chef Doug Weinstein's Cheese Blintz Recipe**

### **INGREDIENTS**

For the Blintzes:

- 4 large eggs, at room temperature, beaten
- 1/2 cup water
- 1/2 cup milk
- 1/2 teaspoon salt
- 1 cup all-purpose flour
- 1 cup butter, for frying

For the Filling:

- 1 pound ricotta, dry curd, or farmer's cheese, at room temperature
- 1 tablespoon butter, melted
- 1 large egg yolk, at room temperature
- 2 teaspoons vanilla extract
- 1/4 cup sugar (or more to taste)
- Sour cream, garnish
- Fruit toppings, fresh or canned, garnish

### **INSTRUCTIONS**

Make the Blintzes:

1. In a medium bowl, beat together 4 eggs, water, milk, salt, and flour until well-mixed. Don't over-beat. It's okay if small particles of flour remain as they will be absorbed during the resting period.
2. Let the batter rest at room temperature for at least 30 minutes.
3. Heat a small skillet (about 7 inches in diameter) and add a pat of butter.
4. Whisk the batter until smooth.
5. Pour about 1/4 cup batter into the pan and swirl it around, pouring off excess. Make sure to not let it brown.
6. Flip and cook the other side for a few seconds.
7. Then, turn the blintz out onto a paper towel.
8. Repeat with remaining batter and pats of butter, staggering the blintzes one on top of each other.

Make the Filling and Assemble:

1. In a large bowl, mix together cheese, melted butter, 1 egg yolk, vanilla, and sugar until well-incorporated.
2. To assemble, place one blintz on a work surface and place 1 to 2 tablespoons of filling in a line close to the edge nearest to you.
3. Fold envelope-style.
4. Roll up, and continue with remaining blintzes and filling.
5. Fry the filled blintzes in butter until golden brown.
6. Serve with optional sour cream and/or fresh or canned fruit toppings. Enjoy!