

heute gibt es...

New York Blintzes



Ingredients: (For 4 people)

For the blintzes:

- 3 eggs
- ½ TL Salz
- 105g Mehl
- 325ml Milch
- 15g weiche Butter
- some melted butter to brush the pan

For the curd:

- 500g Quark (20%)
- 1 egg
- 40g sugar
- 30g Mehl
- ½ TL Salz

For the fruit sauce:

- 750g Beeren
- 1 tablespoon lemon juice
- 65g sugar

For the fruit filling:

- 500g fruit (blueberries, cherries or peeled peaches)
- 1 tablespoon lemon juice
- 45g Mehl
- 35g sugar
- Serve a little sour cream to

Preparation:

For the blintzes:

1. Put all ingredients in a bowl and mix well so that no lumps form.
2. Brush a pan with a little melted butter well and heat. Once the pan is hot give 4-5 tablespoons of batter into the pan and swirl well, so that the bottom of the pan is evenly covered.
3. The blintz fry on one side only. As soon as this turns golden brown at the edges and withdraws from the edge of the socket, it will be provided with the fried side up on a dish towel.
4. Now a blintze after another fry on one side and always stack together with the fried side up.

For the curd:

Mix all ingredients together. Done ☐

For the fruit sauce:

Combine all ingredients in a saucepan, cover to a boil over low heat and simmer for a few minutes.

For the fruit filling:

1. Place the fruit in a saucepan and simmer on medium heat for five minutes.
2. Now the lemon juice and stir in the flour slowly.
3. Add the sugar slowly and then let the sauce simmer for ten minutes.
4. The whole thing now remove from heat and let cool slightly before it comes into the blintzes.

Fill blintzes and bake:

1. Put a heaping tablespoons filling on the lower third of the fried side of a blintz. About it Fold the lower end...

...then fold the sides...

...and finally roll up the blintzes.

Tip: It is best to prepare several blintzes and then fry simultaneously.

2. In a large pan melt a little butter and the packet until golden brown on both sides and slightly crispy.
3. Serve the finished blintzes warm. In a fruit filling something sour cream, cottage cheese filling at a slightly rich fruit sauce to it.

Done ☐