

BLINTZ PRE-WORKSHOP PREPARATION INSTRUCTIONS

from Marcia Okun with help from the *King Arthur Bakery*.

STEP ONE:

Prepare one of the following in advance and leave in refrigerator until workshop.

Ricotta Filling

- 6 tablespoons (85g) cream cheese
- 2 cups (425g) ricotta cheese
- 1 large egg, lightly beaten
- 2 teaspoons lemon zest or 1/4 teaspoon lemon oil
- 2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 3 tablespoons (35g) sugar

To make the ricotta filling:

In a medium-sized mixing bowl, beat the cream cheese until soft.

Add the beaten egg a bit at a time, beating until smooth after each addition, and scraping the sides of the bowl often.

Add the lemon zest or oil, vanilla extract, salt, and sugar, and mix until well-combined. Fold in the ricotta cheese.

Traditional Filling

- 3/4 cups (454g) cottage cheese or farmer's cheese
- 2 cups (425g) ricotta cheese
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon lemon zest or 1/8 teaspoon lemon oil
- 2 tablespoons (25g) sugar

To make the traditional filling:

Place the cottage cheese and ricotta cheese in a colander lined with cheesecloth, or in a yogurt cheese maker. Let drain for 1 1/2 to 2 hours, pressing down occasionally. With some brands of cheese you'll only remove 1 or 2 tablespoons of liquid, while others may give up 1/4 cup or more.

For a smoother, creamier filling, blend all of the ingredients in a food processor. For a more traditional, grainier filling, simply mash the cottage cheese with a fork, and stir in the remaining ingredients.

We will assemble the blintzes together.

STEP TWO:

Parisian Street Vendor Crêpes

from: King Arthur Flour <https://www.kingarthurfour.com/recipes/parisian-street-vendor-...>

Make the crepe batter the day before:

Ingredients

- 2 cups (241g) King Arthur Unbleached All-Purpose Flour
- 1/2 to 3/4 teaspoon salt, to taste
- 1 1/2 cups (340g) milk
- 4 large eggs

Instructions

Combine the flour and salt in a mixing bowl.

In another, smaller bowl, beat together the milk and eggs.

Make a well in the flour mixture and pour in about half the liquid mixture. Blend well, then add the remaining liquid and stir until fairly smooth; a few lumps can remain.

Stir in the butter. Either cover and let sit for at least one hour or cover and refrigerate.

We will go over how to make them together, but feel free to make some or all before we convene. If you are making them with us, remove from the refrigerator until half an hour before we meet.

Have on hand for making crepes.

10" skillet (needs low sides)

butter

paper towel

1/3 cup measure cup or ladle.

Have on hand for assembling and cooking blintzes:

table spoon

oil or butter

pan for frying the blintzes.

STEP THREE:

Attend the CDT Shavuot Workshop where we will assemble and cook the blintzes together.

STEP FOUR:

Eat the blintzes, ideally with friends and family.