



THE ingles TABLE

with Steve Woronoff
My BaBa's Cheese Blintzes

Shopping List

Crepe Batter:

- 1 1/2 Cups Whole Milk
- 3 Large Eggs
- 2 Tablespoons Butter, Melted
- 2/3 Cup All-Purpose Flour
- 1/2 Teaspoon Salt

Filling:

- 1 Cup Whole Ricotta Cheese
- 3 Ounces Cream Cheese, Softened
- 1/4 Cup Sugar
- 1/2 Teaspoon Vanilla Extract

Compote:

- 1 pound Fresh Fruit Berries (blueberries, blackberries, or cherries)
- 2/3 Cup Water
- 1/4 Cup Sugar
- 2 Teaspoons Fresh Lemon or Orange Zest
- 1 Tablespoon Cornstarch (mix with 1 tablespoon of water for a slurry)

Cooking Instructions

1) In a small bowl, combine the milk, eggs, and butter and whisk

2) In a large bowl, combine the flour and salt, then add the milk mixture and whisk well. Cover and refrigerate for two hours.

3) Heat a non-stick 8 inch skillet on medium and melt a pat of butter in the skillet.

4) Pour 1/4 cup of the batter into the skillet. Lift and tilt skillet to evenly coat the bottom. Cook until top appears dry or the edges are a little brown; flip and continue cooking for 20 seconds or so. Remove to a wire rack.

5) Repeat with the remaining batter. When cool, stack the crepes on waxed paper with paper towels in between the crepes. Wrap in foil and refrigerate.

6) Using a hand mixer in a mixing bowl, combine cream cheese and ricotta until smooth, then mix in vanilla and sugar until smooth.

7) Dollop a rounded tablespoon of the mixture near the upper end of a flat crepe and spread almost to the side edges of the crepe. Then fold the top edge of the crepe over the mixture and pull back just a bit, forming a log. Then fold each side over the ends of the log; it will look like an envelope. Then roll up the log and place in a baking dish, seam-side down.

8) Bake in a 350 degree oven uncovered for 10 minutes or until heated through.

9) Meanwhile, in a large saucepan, bring fruit and 2/3 cup water and sugar to a boil over medium heat. Reduce the heat and add the slurry (cornstarch mixed with 1 tablespoon of water). Bring back to a boil and cook for about 2 minutes or until thick. Stir in the lemon or orange zest.

10) Place a crepe on a plate, dust with powdered sugar, spoon some of the fruit compote over the crepe, and enjoy!



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