

Blueberry Cheese Blintzes

Blintz Batter:

- 1 cup whole milk
- 1/4 cup cold water + 1 tablespoon
- 2 eggs
- 1 cup flour
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 3 1/2 tablespoons melted butter
- 1 teaspoon vanilla extract
- 1 stick butter for browning blintzes

Preparing the Blintz batter:

1. Combine the milk, water, eggs, flour, salt and sugar in a food processor and blend on medium speed until batter is free of lumps.
2. Add 3 1/2 tablespoons melted butter and vanilla and blend again to combine.
3. Refrigerate batter for 1 1/2 hours to ensure light blintzes

Making the Blintz:

1. Hold the stick of butter in your hand and using the short end of the stick swirl butter around an 8" crepe pan over medium heat until the butter will sizzle hot
2. Use a 1/8" measuring cup and pour enough batter into the hot pan to coat the center and when swirled around to the edges, batter covers the bottom of the pan. Pour extra batter back into the batter bowl
3. As the blintz begins to take form, use a knife or your fingers and lightly flip the blintz over to lightly brown on the other side.
The blintz does not need to be golden brown
4. Place sprayed wax paper sections over each blintz so that you can stack the next one on top with out sticking

Cheese Filling:

- 1 1/2 cups dry Farmer's Cheese such as Friendship
- 4 ounces ricotta cheese
- 2 ounces of cream cheese
- 3 1/2 tablespoons of confectioners' sugar
- 2 tablespoons lemon zest from fresh lemons, minced or to taste
- 1 whole egg

Preparing the Cheese Filling:

1. In a medium bowl, combine Farmer's cheese, ricotta and cream cheese until blended.
2. Add the confectioners' sugar, lemon zest and egg and stir well

Assembly:

1. Lay one blintz circle on a wax paper and spoon a log of filling about 1/2 inch from the bottom of the crepe
2. Fold over once to cover the filling from the bottom, fold in the left side to the center, then the right, and continue to roll the blintz over until the filling is encased in the blintz. Place seam side down on a sprayed plate
3. Continue until all blintzes are filled

Frying the Blintzes:

1. Butter the bottom of a Teflon pan over medium heat until the butter sizzles hot
2. Place blintzes seam side down into hot pan and fry the top, bottom and sides of each blintz until golden brown. Lift onto serving dish

Blueberry Sauce:

- 2 tablespoons butter
- 4 cups fresh blueberries
- 3/4 cup sugar
- 1 teaspoon cornstarch
- juice of 1 lemon
- 1 t vanilla

Preparing Blueberry Sauce:

1. Melt butter in saucepan and add blueberries
2. Pour in sugar and 1 teaspoon cornstarch with the juice of one lemon
3. Continue to warm on stovetop until the sauce is warm
4. Immediately pour over blintzes, dust with confectioners' sugar and serve