

Cheese Blintzes

Traditional cheese blintzes recipe with delicate crepes filled with rich ricotta cheese. Easy step-by-step guide for perfect Eastern European breakfast.

35 min

PREP

15 min

COOK

50 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup flour
- 2 egg
- 1 cup milk
- 1 cup water
- 1 tbsp granulated sugar
- 1 cup ricotta cheese
- 1 tsp vanilla extract
- 1 tsp salt
- 1 tsp lemon
- 1 tsp cinnamon

Instructions

1 Make the crepe batter

Whisk together 1 cup flour, 2 eggs, 1 cup milk, 1 cup water, and 1 teaspoon salt in a large bowl until completely smooth with no lumps. Stir in 1 tablespoon melted butter until well combined.

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- Cover the batter and refrigerate for at least 30 minutes to allow the flour to fully hydrate and create tender crepes.

3 Prepare the cheese filling

Mix together 1 cup ricotta cheese, 1 teaspoon sugar, 1 teaspoon vanilla extract, and 1 teaspoon lemon zest in a bowl until smooth and well combined. Set aside.

4 **Cook the crepes**

Heat a 8-inch non-stick pan or crepe pan over medium heat (about 175°C/350°F). Lightly brush with melted butter.

5 Pour 1/4 cup of batter into the center of the hot pan and immediately swirl to spread into a thin, even circle covering the bottom. Cook for 1-2 minutes until the edges are set and lightly golden.

6 Flip the crepe carefully with a thin spatula and cook for another 30-45 seconds until lightly spotted on the second side. Transfer to a plate and repeat with remaining batter, stacking crepes with parchment paper between each one.

7 **Assemble the blintzes**

Place one crepe on a clean work surface with the more attractive side facing down. Spoon 2-3 tablespoons of the ricotta filling in a line across the lower third of the crepe, leaving a 1-inch border on the sides.

8 Fold the bottom edge of the crepe over the filling, then fold in both sides to enclose the filling. Roll up tightly from bottom to top to form a neat rectangular packet. Repeat with remaining crepes and filling.

9 **Pan-fry the blintzes**

Heat 1 tablespoon butter in a large skillet over medium heat (about 160°C/325°F). Place the blintzes seam-side down in the pan and cook for 2-3 minutes until golden brown and crispy.

10 Carefully flip the blintzes and cook for another 2-3 minutes until golden brown on all sides and heated through. Serve immediately while hot and crispy.

Tips

Let the batter rest for at least 30 minutes before cooking to ensure smooth, tender crepes that won't tear when folded.

Use a non-stick or well-seasoned pan heated over medium heat - too hot and the crepes will cook unevenly and become brittle.

Pour just enough batter to thinly coat the pan bottom, swirling quickly to distribute evenly for delicate, lace-like crepes.

Don't overfill the blintzes - 2-3 tablespoons of filling is plenty to prevent bursting during the final frying step.

Fold the edges securely, overlapping slightly, to create a neat packet that will hold together during cooking.

For the crispiest exterior, ensure the pan is hot and use enough butter to create a gentle sizzle when the blintzes are added.

Drain the ricotta in a fine-mesh sieve for 15 minutes before mixing to remove excess moisture and prevent soggy blintzes.

Serve immediately after the final frying for the best contrast between the crispy exterior and creamy filling.