

Cheese Blintzes with Blueberry Lemon Sauce

Recipe By Sina Mizrahi



Cooking and Prep:  2 h

Serves:  14

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian

Source: Relish by Binah
Magazine

Blintzes are a summer meal your entire family will enjoy: light, yet satisfying. And they come in different flavors and variations — with these six delicious recipes, you will have a great deal of variety for several milchig meals. Begin with the [basic blintz recipe](#).

Ingredients (13)

Blintzes

1 recipe [Basic Blintz Crêpes](#)

Filling

1 cup ricotta cheese

1 cup cottage cheese

- 1 egg yolk
- 1/4 cup confectioner's sugar
- 1 teaspoon **Gefen Vanilla Extract**
- pinch of salt

Sauce

- 4 cups blueberries
 - 1 cup sugar
 - 1 tablespoon **Tuscanini Jam** (strawberry, raspberry, or apricot)
 - 1 tablespoon lemon zest
 - 1 teaspoon **Gefen Cornstarch**
 - 1/4 cup vegetable oil
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Start Cooking

For the Blintzes

1. In a bowl, mix all filling ingredients with a fork until well blended.
2. Place a crêpe cooked side up on a clean surface. Spoon 3 tablespoons of filling towards the bottom of the crêpe. Fold the lower edge of the crêpe up over the filling, fold the sides inwards, and roll up over the filling, tucking the edges in as you roll. Repeat with the remaining crêpes and filling.
3. Once the blintzes are assembled, heat the oil in a skillet over medium heat until hot. Carefully place 3 to 4 blintzes seam side down and fry for 1½ to 2 minutes on each side, until they are golden brown.

For the Sauce

1. In a large saucepan, combine blueberries, sugar, jam, lemon zest and cornstarch. Cook over medium-low heat, stirring until sugar dissolves.
- 2.

Raise the heat to medium-high and boil for 3 to 4 minutes. Remove from heat.

3. Serve blintzes warm, topped with spoonfuls of blueberry sauce.