

Strawberry Mini Blinnies

Recipe By Yossi and Malky Levine



Cooking and Prep:  20
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Serves:  6

Contains:   

Preference: Dairy

These mini blintzes are stuffed with a fruity surprise!

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Mehadrin Dairy

Cuisines: Ashkenazi

Ingredients (9)

Main ingredients

- 12 (6-in.) tortilla wraps
- 1/2 pound Mehadrin Farmer Cheese
- 8 ounces J&J Whipped Cottage Cheese
- 1/3 cup sugar
- 2 vanilla sugar

1 pack fresh/frozen strawberries

2 tablespoons Mehadrin Butter

Topping

1 tablespoon cinnamon

1/3 cup sugar

Start Cooking

Prepare the Blinnies

1. Combine the farmer cheese, cottage cheese, sugar, and vanilla sugar. Pulse with a blender until smooth.
2. Slice the strawberries, and fold them into the mixture. If using frozen strawberries, drain them as much as possible before adding to the cheese mixture.
3. Place approximately two tablespoons of mixture on the lower third of a tortilla. Fold the two sides in toward the center and roll up the tortilla like a blintz.
4. Heat butter in a skillet. Fry the blinnies until golden brown on both sides, flipping midway (approximately two to three minutes). Drain them on a plate lined with paper towel.
5. Combine cinnamon and sugar and roll the blinnies in it.
6. Blend remaining strawberry/cheese mixture until smooth and use to top the blinnies, along with fresh fruit.