

# Blintz Pastries

Recipe By Paula Shoyer



Cooking and Prep:  45  
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Serves:  12

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

These delicious blintz pastries are made with farmer cheese, sometimes called pot cheese, which was used by our grandmothers years ago to fill blintzes and pierogi. It is similar to cottage cheese, but is pressed further to get the moisture out to dry the curds and make them smaller and crumblier. In its taste and texture, it is basically a combination of cream and ricotta cheese. If you cannot find farmer cheese, use small curd cottage cheese, but drain it before using.

## Ingredients (7)

### Main ingredients

- 7 and 1/2 ounces farmer cheese
- 8 ounces cream cheese (not whipped)
- 2 large eggs, divided
- 3/4 cup sugar
- 1 teaspoon **Gefen Pure Vanilla Extract**

- 2 sheets puff pastry (from 17.3-ounce box), thawed for 45 minutes
  - confectioners' sugar, for dusting
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## Start Cooking

### Prepare the Filling

1. Place the farmer cheese into a medium bowl and mash with a fork. Add the cream cheese and mash into the farmer cheese. Add one egg, sugar and vanilla and mix well. Place into the fridge until ready to use.

### Assemble and Bake

1. Preheat oven to 400 degrees Fahrenheit. Cover one jelly roll pan with Gefen Easy Baking Parchment Paper.
2. When the pastry is thawed, sprinkle a little flour on a large piece of parchment and unroll the pastry on top. Use a rolling pin to roll the pastry until it is about 13 x 16 inches, trimming if necessary. Every few rolls, lift up the dough and sprinkle a little flour underneath.
3. Cut the pastry sheet across the long way and then cut vertically into three so you have six pieces. Take the remaining egg and beat well. Set aside.
4. Place three tablespoons of filling vertically to the right of the midpoint of the pastry piece, leaving about half an inch of space above and below the filling.
5. Use a pastry brush to brush beaten egg all around the filling. Fold the top and bottom over the filling about one third of an inch. Brush the folded edges with the egg wash. Take the right side of the pastry and fold over the filling so it covers at least half of the filling and continue rolling up. The seam should be on the bottom.
6. Place on the prepared sheet and repeat for the remaining squares and the second sheet of pastry. Bake for 25–30 minutes, or until golden brown. Remove to a rack to cool and dust with confectioner's sugar.

#### Note:

May be made two days in advance and rewarmed if desired. May also be served with puréed and strained strawberries.