

Crepe Recipe

Ingredients:

- 1 1/2 cups whole milk
- 4 large eggs
- 1 cup all-purpose flour, spooned and leveled
- 3 tablespoons unsalted butter, melted, plus more for the skillet
- 1/4 teaspoon kosher salt
- 1/2 cup sugar

Directions

Whisk together all ingredients

Heat a medium nonstick skillet over medium high. Lightly coat skillet with butter.

Pour 1/3 cup batter into skillet, and quickly swirl skillet so batter evenly coats bottom.

Cook crepe until edges are dry, 1 to 2 minutes.

Loosen with a wide spatula, and using both hands, grip edges with fingertips and quickly turn over.

Cook 1 minute more.

Blintze Filling

Ingredients

- 1 cup ricotta cheese
- 1 8 oz. cream cheese
- 1/4 cup sugar
- 1 egg yolk
- 2 tsp fresh lemon juice
- 1 tsp vanilla
- Pinch of salt

Directions

Combine all ingredients well

Put 3 tbsp of filling on the lower part of the blintz, about an inch from the edge.

Fold the lower edge of the blintz up over the filling.

Fold the sides of the blintz inward, as though you're folding an envelope.

Roll the blintz up and over the filling like a burrito, tucking the edges in as you roll.

When the blintzes are stuffed and rolled, you are ready to fry them. Pour 1/4 cup of vegetable oil into the skillet and heat over medium until hot. Do not let the oil turn brown or start smoking—if this happens, discard the oil and try again. Cook the blintzes in batches of 3--this will give you space to turn them easily in the pan. Carefully place the stuffed blintzes flap-side down into the hot oil. The blintzes should fry for 1 1/2 to 2 minutes until they're brown and crispy.

Turn the blintzes carefully using a spatula and/or tongs, then fry for an additional 1 1/2 - 2 minutes. Blintzes should be evenly browned on both sides.

MooShoo Veggie Filling

Ingredients

- 4 cups of thinly sliced mushrooms
- 1-2 cups veggie broth/stock
- 2 tbsp. Vegetable Oil
- 2 cloves Garlic
- 1 bag of cole slaw mix
- 3 tbsp. Soy Vay Hoisin Sauce

Directions

Sauté sliced garlic in oil

Add mushrooms until soft

Add cole slaw mix, sauté until soft

Add 1-2 cups of veggie broth or stock to loosen up ingredients

Add Soy Vey sauce, sauté for 3-5 minutes to combine

Whipped Cream

Ingredients

- Heavy Cream
- Sugar
- Vanilla

Combine as you like and shake in mason jar until thickened