

Home-Made Palascinta Hungarian Crepes

1 ¼ cup all-purpose flour
3 eggs beaten
1 cup of club soda
¼ cup vegetable oil
1 ½ cups whole milk
1 Tablespoon of sugar
½ tsp salt (1 tsp vanilla if desired)
Powdered sugar

For the Cottage Cheese Filling:

1 egg yolk
2/3 of a cup cottage cheese or ricotta (or half of each)
Lemon zest
1 tsp vanilla
1 T sugar

- Mix the liquid ingredients in a large bowl.
- Blend the dry ingredients and add them gradually to the wet, until it's very smooth mixing carefully to avoid any lumps.
- Refrigerate the batter while you make the cheese filling.
- Separate the egg. Beat the yolk with the sugar and vanilla.
- Mash the cottage cheese well, then add the egg/sugar mixture. Zest one lemon into it.
- Heat a frying pan on medium-high heat.
- Drop a tsp. of oil for every palacsinta you make and be sure to mix the batter before you make each pancake.
- Pour just enough of the mixture into the hot fry pan to get a nice, thin and round dough, barely covering the pan. It should be very thin but add more batter if you see any holes.
- When the top of the palacsinta dries (less than one minute) flip the palacsinta and fry until both sides are lightly browned but soft.
- Repeat until all the batter is used, keeping the previously made crepes warm in the oven.
- Smear your favorite filling onto the flat palacsinta.
- Fold the sides slightly, then roll the entire dough up into a slender oblong.
- Sprinkle with powdered sugar and/or chocolate or fruit sauce and serve immediately so you can enjoy this dessert while it's hot.

Fillings - sweetened whipped ricotta or cottage cheese, apricot jam (traditional) or fruit preserves, sugared ground walnuts, sugared ground poppy seeds, chestnut puree, whipped cream, chocolate or try savory fillings (for this leave out the sugar in the batter) sautéed mushrooms, seafood, vegetables or sausage.

Serves 10