

A Summer of Pancakes:

Blintzes and Apam Balik

Jonathan Soma

soma@brooklynbrainery.com

@dangerscarf

Blintzes

1 ½ cup flour	3 eggs
1 tbl sugar	1 ½ cup milk
pinch of salt	2 tbl oil or butter

1. In a large bowl, mix flour, sugar and salt.
2. Make a well in the middle of the dry ingredients, then pour in milk, eggs and oil/butter. Mix until smooth (you can do this in a blender if you'd like).
3. Let batter rest for 15 minutes to an hour.
4. Heat a pan to medium heat (The temperature really depends on your burner, you'll need to experiment)
5. Pour ¼ cup of batter into pan, then swirl until the bottom of the pan is coated with a thin layer of batter.
6. Wait 45-60 seconds until the eggs set, then remove from pan (only cook 1 side!).
7. Store cooked-side down until ready to fill.
8. Once filled and folded, fry in a medium-high-heat pan until lightly browned on both sides.

Cheese Filling

1 15-oz container ricotta cheese	1 egg
1 15-oz container cottage cheese	2 tbl sugar
	1 tsp vanilla extract
	1 tsp lemon zest

1. Combine cheeses. If they're runny, place in cheesecloth-lined colander in the sink to drain for 1 hour.
2. Combine cheese and other ingredients, mixing well.
3. If you'd like a very smooth filling, feel free to use a blender.

Folding Blintzes

1. Start with crepe flat, cooked side down.
2. Place some filling near the bottom third of the crepe. It can be a lot, it can be a little – you'll figure out what you like!
3. Flip the bottom up to cover most of the filling. Press down slightly to flatten and spread the filling.
4. Pull the left and right sides in toward the middle.
5. Roll up from the bottom until there is no more flap.
6. Store seam-side-down until cooked.

Apam Balik

Ingredients

1 ½ cups flour	1 can coconut water
½ cup rice flour	OR coconut milk
2 tsp baking powder	OR 1 cup water
½ tsp baking soda	1 egg
¼ cup sugar	2 tbl oil or butter
pinch of salt	extra 2 tbl butter

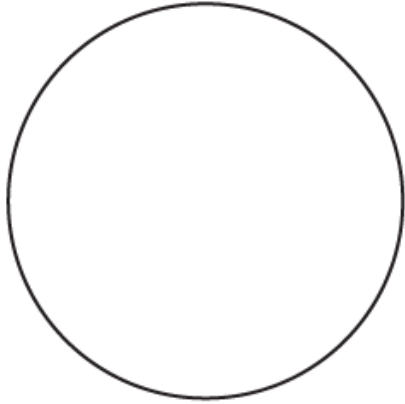
Filling materials

Peanuts, creamed corn, shredded coconut, brown sugar, chocolate, bananas

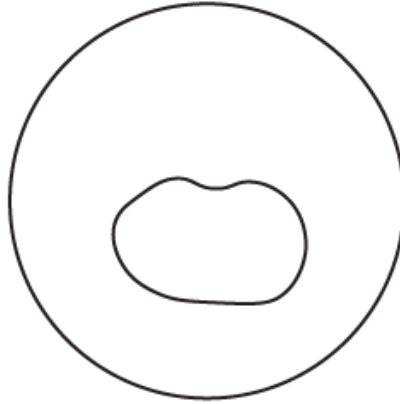
Directions

1. If using peanuts, toast lightly and crush in food processor.
2. In a large bowl, mix flour, baking powder, sugar and salt.
3. Make a well in the center and add coconut milk/water, egg and oil. Mix until smooth.
4. Cover batter and let rest in fridge for at least 20 minutes.
5. Remove batter from fridge and add water until batter becomes easily pourable.
6. Heat pan over medium heat.
7. Pour ¼ cup of batter onto pan, tilting and swirling in order to coat entire surface. Cut up small pieces of butter to drop onto the surface. When batter is set, add filling materials.
8. Fold and serve.

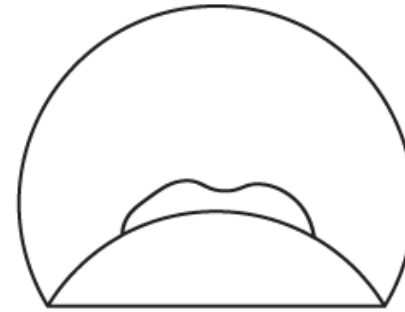
Blintz Folding



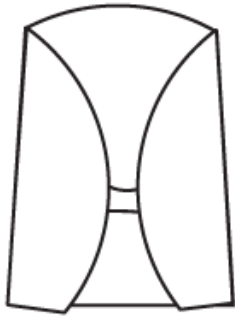
Lay crepe out flat,
cooked side down.



Place filling in center
of crepe. A lot or a little -
it's your call!



Fold bottom edge up,
press down on filling.



Fold side edges in
towards middle.



Roll bottom edge up.



Keep rolling, finish with
seam on the bottom.