

— AMERICA'S —
TEST KITCHEN


Holland
America Line®

Holland America Line is a proud sponsor of America's Test Kitchen



Cheese Blintzes with Raspberry Sauce

SERVES 4 TO 6 (MAKES 12 BLINTZES)

Cheese Blintzes with Raspberry Sauce

Serves 4 to 6 (makes 12 blintzes)

When making the crêpes, if the batter doesn't stick to the skillet when swirling, the skillet is too greased and/or not hot enough. Return the skillet to the heat and cook 10 seconds longer; then try again to swirl the batter. With the next try, use less butter to brush the skillet.

FILLING

- 11 ounces (1¼ cups plus 2 tablespoons) whole-milk ricotta cheese**
- ½ cup (2 ounces) confectioners' sugar**
- 1 ounce cream cheese, softened**
- ¼ teaspoon salt**

SAUCE

- 10 ounces (2 cups) frozen raspberries**
- ¼ cup (1¾ ounces) granulated sugar**
- ¼ teaspoon salt**

CRÊPES

- 2 cups (10 ounces) all-purpose flour**
- 2 teaspoons granulated sugar**
- ½ teaspoon salt**
- 3 cups whole milk**
- 4 large eggs**
- 4 tablespoons unsalted butter, melted and cooled, plus 4 tablespoons unsalted butter**

1. FOR THE FILLING: Whisk all ingredients in bowl until no lumps of cream cheese remain. Refrigerate until ready to use.

2. FOR THE SAUCE: Combine raspberries, sugar, and salt in small saucepan. Cook over medium heat, stirring occasionally, until slightly thickened, 8 to 10 minutes.

3. FOR THE CRÊPES: Whisk flour, sugar, and salt together in medium bowl. Whisk milk

and eggs together in separate bowl. Add half of milk mixture to flour mixture and whisk until smooth. Whisk in 3 tablespoons melted butter until incorporated. Whisk in remaining milk mixture until smooth.

4. Brush bottom of 12-inch nonstick skillet lightly with some of remaining 1 tablespoon melted butter and heat skillet over medium heat until hot, about 2 minutes. Add ½ cup batter to center of skillet and simultaneously lift and rotate skillet in circular motion to swirl batter, allowing batter to run and fully cover bottom of skillet. Cook crêpe until edges look dry and start to curl and bottom of crêpe is light golden, about 1 minute. Using rubber spatula, lift edge of crêpe and slide it onto plate. Repeat with remaining batter, stacking crêpes and brushing skillet with melted butter every other time. (Adjust burner between medium-low and medium heat as needed toward end of crêpe-making process.)

5. Working with 1 crêpe at a time, spoon 2 tablespoons filling onto crêpe about 2 inches from bottom edge and spread into 4-inch line. Fold bottom edge of crêpe over filling, then fold sides of crêpe over filling. Gently roll crêpe into tidy package about 4 inches long and 2 inches wide. Repeat with remaining crêpes and filling.

6. Melt 2 tablespoons butter in now-empty skillet over medium heat. Add half of blintzes, seam sides down, and cook until golden brown, 2 to 4 minutes, gently moving blintzes in skillet as needed for even browning. Using spatula, gently flip blintzes and continue to cook until golden brown on second side, 2 to 4 minutes longer. Transfer blintzes to platter, seam sides down, and wipe skillet clean with paper towels. Repeat with remaining 2 tablespoons butter and remaining blintzes. Serve with raspberry sauce.

FOR MORE RECIPES, VISIT: AmericasTestKitchen.com/onboard