

Syrniki



Presentation

Syrniki are fried Eastern Slavic quark (curd cheese) pancakes. They are a part of Belarusian, Russian, Ukrainian, Latvian and Serbian cuisine.

Ingredients

For 7-8 small pieces you need:

- 250-270 g of quark (or ricotta)
- 2-3 tablespoons of flour
- 1 egg
- sugar regarding your taste
- 1/2 teaspoon of salt

Usually I add something additional inside like small pieces of chocolate or dried fruits to make it more interesting.

Recipe

Mix all ingredients. The dough should be thick, creamy but sticky. Pour some flour into a separate container. Scoop out the dough with a tablespoon and dip in flour. Roll the balls for future syrniki, then add a piece of chocolate inside and finally give the shape of the "pancake". Fry in vegetable oil over medium heat. Serve with fresh fruit, jam or yoghurt. Enjoy your meal!