

Policinka Crepes

(Topped with sour cream and blueberry preserves)

Ingredients

Yield 6-8 servings

Crepes:

- 3/4 cup all-purpose flour
- 2 tbsp sugar
- 1 large pinch of salt
- 4 eggs
- 1 cup whole milk
- 2 tbsp melted butter, unrefined virgin coconut butter, or oil

Filling:

- 1 pound cottage cheese, dry or small curd. (If cottage cheese is too milky, drain in cheesecloth-lined colander)
- 2 egg yolks
- 2 tbsp vanilla
- Sugar, to taste

Topping:

- 2 cups sour cream, room temperature
- Sugar, to taste
- 1 tbsp vanilla
- Blueberry preserves
- Garnish: Lemon zest



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Directions

Crepes: Sift flour, sugar, and salt into a mixing bowl; set aside. In second mixing bowl, whisk eggs and milk. Add dry ingredients gradually to the liquid ingredients, mixing well after each addition. When batter is smooth, stir in butter. Cover the batter and let it rest an hour or refrigerate overnight.

Heat skillet over medium-high heat. With a piece of wadded wax paper, lightly grease bottom of pan with unrefined virgin coconut butter or oil. Pour in less than a 1/4 cup of batter to coat bottom of skillet. Tilt pan to left and right to spread batter evenly and pour excess into another bowl. The bottom of the pan should be coated with a film, not a thick pancake. Cook until the crepe is lightly browned on one side, and then flip.

Dry crepe on other side; it is not necessary to brown it. Remove from pan using a spatula. Repeat the process with multiple crepes and cool crepes on wax paper or tea towel in a single layer.

Filling and topping: Preheat oven to 350°.

Mix cottage cheese, egg yolks, vanilla, and sugar. Place filling in lower half of each crepe; roll cigar style or fold bottom up and sides toward center, roll up from bottom to form pouch. Place crepes seam-side down in a single layer in buttered baking dish. Bake 30 minutes. Remove from oven and top with a mixture of sour cream, sugar, and vanilla. Return to oven for 25-30 minutes.

To serve: Top with blueberry preserves and lemon zest.

Sandra Yearms Joblonicky [HOUSTON]

Personal chef, wine-tasting host, food writer, recipe developer, raw culinary arts chef, and instructor: Sandra Yearms Joblonicky wears many hats in the cooking world. "I'm all about food. I grew up with it," she says. "A lot of our celebrations revolved around food and family." At age 5, Sandra learned how to make policinka, an Eastern European cheese- or jam-filled crepe that's baked in the oven and topped with sour cream. "This recipe is the Old World classic-style I grew up with," she says. The original handwritten recipe was missing quantities and instructions, so Sandra filled in the blanks based on memory and years of cooking experience. —Rachel Ng