

CLATITE CU BRANZA DE VACI

INGREDIENTE PENTRU ALUATUL DE CLATITE:

- 100 gr faina
- 300 ml lapte
- 2 oua
- 1 lingurita de rom
- 1 lingurita de ulei
- un pic de sare
- coaja de lamaie
- smantana

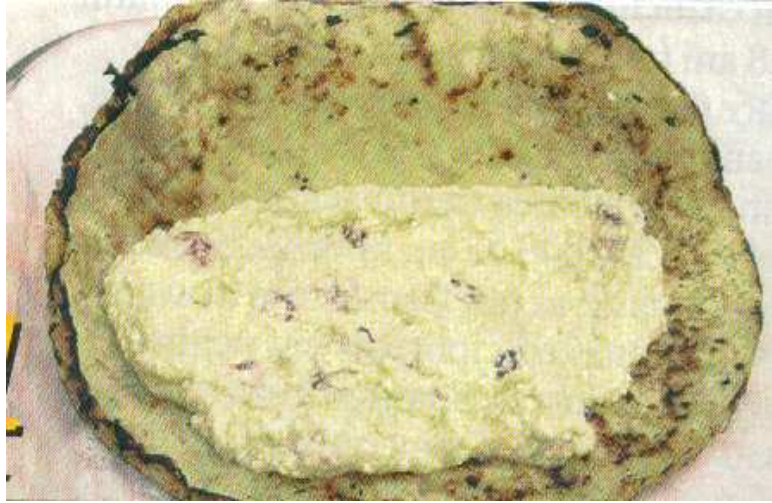
INGREDIENTE PENTRU UMPLUTURA:

- ½ kg branza de vaci
- 2 galbenusuri de ou
- zahar dupa gust
- zahar vanilat
- stafide

MOD DE PREPARARE:

- 1.** Puneti galbenusurile, uleiul, romul, sarea, 50 ml lapte, coaja de lamaie intr-un vas si amestecati bine cu o lingura de lemn.
- 2.** Adaugati faina si amestecati bine sa nu ramana cocoloase, puneti si restul de lapte, turnandu-l incet. Laptele poate fi inlocuit total sau doar pe jumatate cu apa minerala.
- 3.** Bateti albusurile tare si adaugati spuma la compozitia obtinuta anterior, astfel incat sa obtinet un aluat spumos si gros, mai adaugati apa sau lapte pentru a-l face mai subtire. Nu puneti zahar.
- 4.** Faceti clatitele intr-o tigaie normala sau de teflon. Puneti putin ulei si incalziti tigaia. Turnati 50 ml din aluat cu un polonic si invartiti tigaia pentru a intinde aluatul rotund. Cand partea de jos este gata intoarceti clatita cu grija pe cealalta parte.
- 5.** Pentru umplutura amestecati cele 2 galbenusuri cu zaharul si zaharul vanilat, adaugati branza de vaci si stafidele. Amestecati bine.
- 6.** Puneti 2-3 linguri din acest amestec pe fiecare clatita, intindeti umplutura si rulati clatitele apoi asezati-le intr-o tava.
- 7.** Puneti tava la cuptor circa 20 min., la foc potrivit.
- 8.** Se servesc calde cu smantana deasupra.





PANCAKES WITH SWEET (COTTAGE) CHEESE FILLING

INGREDIENTS FOR THE PANCAKES:

- 100 g flour
- 300 ml milk
- 2 eggs
- a teaspoon of rum
- a teaspoon of oil
- a pinch of salt
- lemon peel
- sour cream

INGREDIENTS FOR THE FILLING:

- 1 pound of sweet (cottage) cheese
- 2 yolks
- sugar to taste
- vanillated sugar
- raisins

HOW TO PREPARE IT:

- 1.** Put the yolks, the oil, the rum, the salt, 50 ml of milk, the lemon peel (if desired) in a small pot and beat them well with a wooden spoon.
- 2.** Add the flour and stir well until the composition doesn't have any balls and mix with the rest of the milk, by pouring it slowly at the beginning. Milk can be entirely replaced or just a half of it with soda.
- 3.** The egg whites are beaten until they become a stiff foam and then they are carefully added in the composition which becomes foamy and thicker, make it thinner with water or milk. Sugar isn't to be added in the mixture.
- 4.** The pancakes are baked in a regular pan or a teflon one. Pour very little oil in the pan and put it on fire. About 50 ml of the mixture is to be taken with the ladle and poured into the pan, by spreading it with a rotating movement so that the composition covers all the surface. When the underside is done, the pancake is to be taken out and turned over with a quick movement and baked on the other side.
- 5.** For the filling mix the 2 yolks with the sugar and the vanillated sugar, then add the sweet (cottage) cheese and the raisins. Mix well.
- 6.** Put 2-3 spoons of the filling and spread it on each pancake, then roll them. Put the rolls in a baking tin.
- 7.** Put them in a warm oven for about 20 min.
- 8.** Serve them hot with sour cream.



