



Of all the ways to gather together online, the family table is our favorite. Shavuot is a holiday of story and song, traditional dairy goodness, spring harvest, and even a mystery rainbow. At home this year, we'll make fresh farmer's cheese to fill blintzes (like a crepe)! Here's what you'll need in your kitchen (and if you don't have all of this, don't worry, there will still be plenty to do!)

Farmer's Cheese Ingredients and Equipment:

Makes about 1 ½ Cup of fresh cheese.

Recipes From The Gefilte Manifesto: New Recipes for Old World Jewish Food

Ingredients:

- ½ gallon whole milk
- ¼ cup distilled white vinegar
- **IMPORTANT!** BYOPancakes. A blintz is like a crepe or a pancake, or anything that you would like to roll up with your fresh cheese. For DIY Blintzes at home, you can prepare the traditional blintz recipe below, you can prepare thin pancakes from a mix, or you can buy mooshoo rice pancakes if you like!
- (optional) Cheese mix-ins (see below for some ideas)
- (optional) Blintz Toppings (such as berries, sour cream or even rainbow sprinkles if you fancy)

Equipment:

Sauce pan to hold the milk

Fine mesh strainer or cheese cloth

Wooden spoon

(optional) Cooking thermometer (optional)

Cheese mix-in ideas

CLASSIC

¼ C cream cheese (2 oz)

2 Tbs sugar

¼ tsp salt

CITRUS-Y

Orange zest

Honey or maple syrup

vanilla

SAVORY

Lemon zest

Black pepper

Ground fennel

Traditional Blintz Crepe Pancake Recipe Makes 16 blintzes

4 Tablespoons (½ stick) unsalted butter, melted and slightly cooled, plus more for frying

4 large eggs

1 Cup whole milk

¾ Cup cold water

½ teaspoon kosher salt

2 tablespoons sugar

2 Cups all-purpose flour

1. To make the crepes: In a large bowl, food processor, or blender, mix together the melted butter, eggs, milk, cold water, salt, and sugar. Add the flour $\frac{1}{2}$ cup at a time, mixing between each addition to remove as many lumps as possible.

2. In an 8 inch nonstick pan melt a small pat of butter over medium heat. Pour about $\frac{1}{3}$ cup of the batter into the center of the hot pan. Lift and rotate the pan immediately so the batter coats the bottom entirely, then place the pan back on the heat to cook. You'll get the hang of it after a couple of tries. At first, each crepe will take about 1 minutes, but the process speeds up as the pan gets hotter, and each crepe should take 30-45 seconds. When the crepe is mostly cooked, the edges will lift up. With a spatula, check to make sure the crepe has splotches of brown on the bottom. When one side is fully cooked, flip the crepe onto a nearby plate lined with parchment paper so that the side that has not cooked is facing down. Repeat with the remaining batter, stacking each crepe on top of the others. No need to butter the pan between crepes - only add more butter about every fifth crepe. Note that the first crepe never comes out well. Don't despair.