

Syrniki with cottage cheese

(for 2 serves, 8 pieces)

Ingredients

- 275 g cottage cheese (full fat)
- 1 egg
- 3 generous t.s. oat/ spelt flour (coarse with some flakes) + 2 t.s. for coating the shaped syrniki
- 1 teaspoon powdered sugar (sieved through tea sieve)
- 1 pinch vanilla salt (I blend fleur de sel with vanilla seeds and always have a little jar at hand)
- 1 t.s. simple EVOO (extra virgin olive oil) for the pan
- ring for shaping (I use d=6 cm one), plastic board for spreading the dough, wooden thin spatula for flipping syrniki on the pan

Serving

- Sour cream and jams/confiture/honey per taste
- Sour cream and smoked salmon (for a savoury option)

Preparation steps

- Place the cottage cheese in a bowl and add all the ingredients. Mix them well with wooden spoon until getting a soft dough
- On a plastic board dust some flour and place the dough. Spread it with the spoon. Shape a large circle with 2 cm height
- Cut syrniki with the ring and place them on a flat plate dusted with flour, so that both sides are coated with flour
- Heat a non-stick pan and pour $\frac{1}{2}$ t.s. EVOO, spread it with the wooden spatula and transfer 4 syrniki. Bake them on medium heat, flipping them 2-3 times for a golden colour. It takes about 3-4 min. per round
- Repeat the same with the other 4 pieces

These syrniki are ideal for breakfast and brunch, sweet & savoury. The recipe has been in my recipe notepad since my Moscow times in 2006-2010, and still a most favourite one

Ideally keep the ready dough refrigerated for 30 min. before shaping syrniki. This way it's easier to shape and manage them



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