

## **STUFFED PANCAKES**

### **Serving 10**

#### **INGREDIENTS:**

##### ***Pancakes:***

***500 ml milk***  
***200 ml wheat flour***  
***3-4 eggs***  
***50 ml oil***  
***water until the right consistence***  
***salt***  
***sun flower oil or other for frying***

##### ***Stuffing:***

***500 g minced meat***  
***2 big onions***  
***salt***  
***pepper***  
***butter for frying***  
***500 g tvorog (cottage cheese)***  
***3 egg yolk***  
***3 tablespoons sugar***  
***sour cream for serving***

#### **PREPARATIONS:**

- 1. Pancakes: mix the flour with a small amount of liquid in a blender.*
- 2. Add eggs and salt.*
- 3. Add the rest of the milk mixing consistently so there are no lumps.*
- 4. Leave the dough for approximately 30 mins.*
- 5. Add oil and more water if needed to have a very thin pancake.*
- 6. Stuffing: meat: cut finely onions and fry with minced meat. Add salt and pepper.*
- 7. Stuffing: tvorog: mix tvorog with egg yolks and sugar.*
- 8. Pack envelopes from pancakes with stuffing inside and wither bake in the oven for few minutes or steak in the pan.*
- 9. Serve with sour cream.*