

French Cheese Blintzes with Cherry Jubilee - 16 servings

*Crepes: 1½ cups goats milk, 1¼ cups whole oat flour

3 large eggs, ½ tsp table salt, 1 tsp vanilla extract

*Cheese filling: Whisk together 8 oz cream cheese, 8 oz ricotta cheese, 2 tsp lemon zest, 1 tsp vanilla, ½ tsp salt, ¼ cup sugar

*Cherry jubilee: ¼ cup sugar, 3 oz Sea Island Rum

16 oz frozen dark cherries, 2 T lemon juice, 1 T cornstarch

Recipe: 962 g, 2766 Calories, 93 Pro, 219 Cho, 107 Fat, 4166 Na

Serving: 60 g, 173 Calories, 6 Pro, 14 Cho, 7 Fat, 260 Na



Anna Roberts and Golden Creavy



Cherries make a great topping because they are an excellent source of potassium, as well as vitamins B, C, and K. Also, cherries can reduce the risk of heart attack and the risk of cancer by fifty percent. Visit your local farmers' market to pick up the eggs and goat milk!

Because there are 3 steps, this is a great recipe to make in parts ahead of time, then put together with the fruit topping at the last minute for your dinner party. The first time you prepare this recipe, use the cherry topping. However, the recipe can be used with a wide variety of fruits. Use the seasonal fruits available at your local farmers' market.

For the blintz batter, whisk together goat milk, whole oat flour, eggs, salt, and vanilla extract. Ideally, the batter should be chilled for at least one hour to remove air bubbles. Using a crepe maker, pour the batter into a pie pan and quickly dip the crepe maker into the batter. Quickly, so you don't burn your fingers pull up the crepe and flip it over.

For the cheese filling, mix together cream cheese, ricotta cheese, lemon zest, vanilla, salt, and sugar. And now assemble "le crepes." Spoon the filling into the center of the blintz, then fold the corners. Place into the oven at 375 for 15 minutes, or until golden brown.

As the blintzes are baking brilliantly in the oven, begin preparing the cherries jubilee. This is quite simple, and your friends will be very impressed. Start by melting some butter in a skillet. Add just a little raw sugar and lemon juice; heat and stir. To thicken the sauce, add some cornstarch. Finally, after the sauce has thickened, add the cherries and heat through. For the final touch, we recommend Carolina's finest Sea Island Rum. Plate the blintzes and drizzle the cherries jubilee atop. Add a dusting of lemon zest and a sprig of lavender to decorate the plate. Bon Apetit!!!!