

Cottage cheese pancakes (syrniki)

Recipe from a former Owairaka student

Ingredients

500 grams cottage cheese

2 eggs

1 teaspoon sugar

½ cup plain flour or buckwheat flour

¼ cup wholemeal flour or buckwheat flour

Butter for frying

Instructions

1. Mix the cottage cheese, eggs, flour and sugar in a large bowl.
2. Heat the frying pan on medium heat.
3. Add about 1 tablespoon of butter to the pan and swirl it around.
4. Put tablespoons of the mixture into the hot pan (small pikelet size is good for classes).
5. Turn the pancakes over and cook for a few more minutes until browned.
6. Add more butter as needed to the pan for the next batch.
7. Keep pancakes warm in the oven until serving.