



SYRNIKI [?] WORLD CUP 2018 [?] RUSSIA

Ingredients

(For approximately ten syrniki)

- 250 g fromage blanc
- 1 small egg
- 30 g sugar
- 2 tbsp flour
- 1 pat of butter
- 1 tbsp oil
- 1 pinch of salt
- Icing sugar
- Flour for cooking

Preparation:

In a mixing bowl, thoroughly combine the fromage blanc with the sugar and salt.

Incorporate the egg, then the flour, and mix well to obtain a homogeneous blend. Chill to reserve for one hour.

Roll small balls of dough, flatten them slightly, and dip them in the flour to lightly coat them.

Heat the butter and oil in a frying pan and fry the syrniki for 3 to 4 minutes on each side until they are golden brown.

Drain them on kitchen paper, sprinkle with icing sugar, and serve tepid, for example accompanied with red berries and sour cream.

Recommendations:

Syrniki are generally prepared with tvorog, a Russian fromage blanc with a rather dense texture similar to that of cottage cheese.