



# Kateryna's syrnyky pancakes

This recipe is from Kateryna. She grew up in western Ukraine, on her grandparents' farm. Most days her Babcia (grandmother) cooked her breakfast – her favourite was 'syrnyky' (say sear-nee-kee) – little, sweet pancakes which she ate with strawberry jam.

## Ingredients

### For the pancakes:

- 300g (11oz) cottage cheese or 250g (9oz) Eastern European curd cheese
- 2 tablespoons of caster sugar
- 3 tablespoons of plain flour, plus extra for coating
- 4 tablespoons of raisins
- sunflower oil or other light cooking oil

### Any of these toppings:

- your favourite flavour of jam
- sour cream, cream or yogurt
- a little icing sugar
- fresh berries

You will also need a medium or large non-stick frying pan.

Makes around 12

1. If you're using cottage cheese, spoon it onto a clean tea towel. Gather the corners, to enclose the cheese. Squeeze hard over a sink, to get out as much moisture as you can.
2. Crumble the curd cheese or cottage cheese into a big bowl. Stir in the sugar, flour and raisins. Spoon some extra flour onto a plate for coating.
3. Scoop up a tablespoon of the mixture. Tip it onto the flour. Use floury hands to roll it around until it is coated all over.
4. Shape it roughly into a ball, then flatten it so it's as thick as a pencil. Make more, until the mixture is used up.
5. Put 1 tablespoon of oil in the pan. Put it over a medium heat for 2-3 minutes.
6. Carefully put in some pancakes, leaving gaps between. Cook for 2-3 minutes, or until golden-brown underneath. Peek underneath to see if they're brown.
7. Turn them over, and cook for 2 minutes more.
8. Put the pancakes on a plate. Cover with another plate, to keep them warm.
9. Repeat steps 6 to 8 until all the pancakes are cooked. Spoon on any toppings just before you eat them.



## Variations

- To make the pancakes gluten-free, use gluten-free flour.
- To make them dairy-free or vegan, leave out the cheese and instead use 300g (11oz) firm tofu, 2 tablespoons of plant-based 'yogurt' and 1 tablespoon of lemon juice. At steps 1 and 2, squeeze and crumble the tofu instead of the cheese; at step 2 add the 'yogurt' and lemon juice along with the other ingredients. Follow the rest of the steps as normal.