



**READY TO COOK**  
BY HARRIS FARM

# UKRAINIAN CHEESE PANCAKES WITH MIXED BERRY YOGHURT (SYRNIKI)



PREP  
**10 min**



COOK  
**20 min**



SERVES  
**4**

## INGREDIENTS:

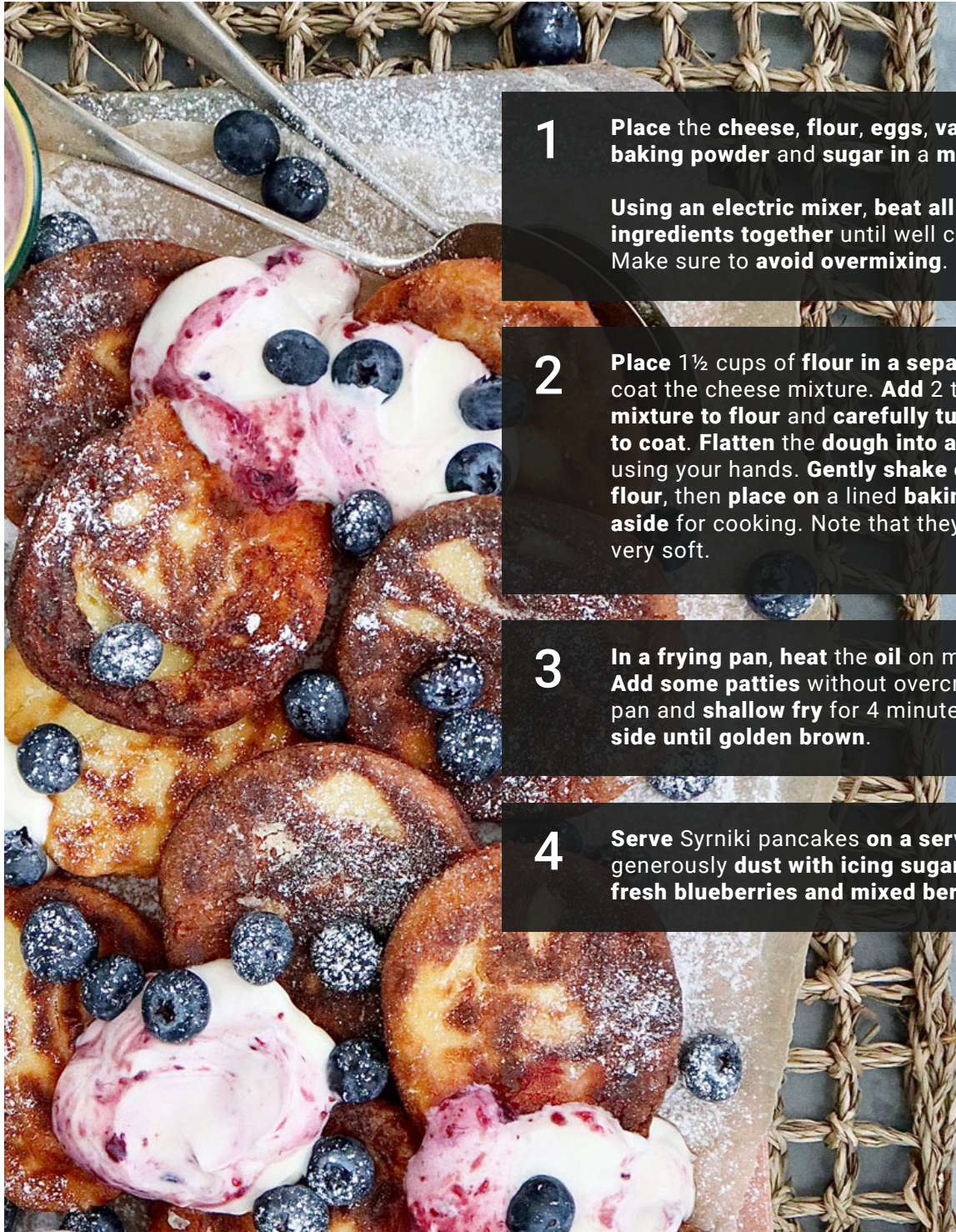
- > 450g Cottage Cheese
- > 70g Flour + 1½ Cups for Coating
- > 2 Eggs
- > 6 Tbsp Sugar
- > 350g Mixed Berry Yoghurt
- > 125g Blueberries

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 2 Tsp Vanilla Paste/Extract
- > ½ Tsp Baking Powder
- > ½ Cup Cooking Oil
- > Icing Sugar



# METHOD – GET COOKING!



**1** Place the **cheese, flour, eggs, vanilla extract, baking powder** and **sugar** in a **mixing bowl**.

Using an **electric mixer**, **beat all the ingredients together** until well combined. Make sure to **avoid overmixing**.

**2** Place **1½ cups of flour** in a **separate bowl** to coat the cheese mixture. **Add 2 tbsp of the mixture to flour** and **carefully turn it over to coat**. **Flatten the dough into a small patty** using your hands. **Gently shake off the excess flour**, then **place on a lined baking tray** and **set aside** for cooking. Note that they should be very soft.

**3** In a **frying pan**, heat the **oil** on medium heat. **Add some patties** without overcrowding the pan and **shallow fry** for 4 minutes on **each side until golden brown**.

**4** **Serve Syrniki pancakes on a serving platter**, generously **dust with icing sugar** and **top with fresh blueberries and mixed berry yoghurt**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Recoat patties with more flour, if necessary, before adding to the oil.
- Traditionally, you can also serve them with sour cream / crème fraiche and berry jam.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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