

## AROUND THE WORLD IN 80 PLAYS RECIPE - FROM THE YOUNG CENTRE CAFE

### CREPES (approx. 10)

MILK	1 CUP
COLD WATER	1/4 CUP
EGGS	2 WHOLE
ALL PURPOSE FLOUR	1 CUP
SALT	PINCH
SUGAR	1 TABLESPOON
UNSALTED BUTTER, MELTED	3 TABLESPOONS

### CHEESE FILLING

RICOTTA CHEESE	1 1/2 CUPS
CREAM CHEESE	4 OUNCES
CONFECTIONERS SUGAR	3 TABLESPOONS
LEMON ZEST FINELY GRATED	1 LEMON
EGG	1

### BERRY COMPOTE

MIXED BERRIES (FROZEN)	2 CUPS
SUGAR	1/4 CUP
LEMON JUICE	HALF LEMON JUICE & RIND
CORNSTARCH	1 TEASPOON

### MIXED BERRY BLINTZES



### INSTRUCTIONS FOR CHEESE FILLING

In a food processor, combine the ricotta cheese, cream cheese, confectioner's sugar, lemon zest and egg. Blend till smooth. Chill the filling to firm up before use as it makes it easier to work with.

### INSTRUCTIONS FOR BERRY COMPOTE

In a sauce pan combine together the berries and sugar.

When the sugar has dissolved and mix is boiling, lower the flame and add lemon juice and rind.

Mix cornstarch with a teaspoon of cold water and add the slurry to the boiling mix - the compote will thicken.

Once it comes to a second boil take off the flame.

### INSTRUCTIONS FOR CREPES

In a sauce pan combine together the berries and sugar.

When the sugar has dissolved and mix is boiling, lower the flame and add lemon juice and rind.

Mix cornstarch with a teaspoon of cold water. In a bowl first put in the milk, water and egg. Blend.

Add the rest of the ingredients and finally the melted butter. Allow the mix to rest for an hour before use.

Use an 8 inch non-stick pan over medium heat, brush lightly with butter.

Pour about 1/4 cup mix and quickly swirl to cover the bottom of pan. Using a heatproof spatula flip crepe.

Preheat your oven to 400F and begin to assemble your blintzes.

Put a heaped tablespoon of the cheese filling towards you on the crepe.

Fold the edge away from you. Tuck in the sides and continue rolling to form a package.

Place in a bakeware dish that has been brushed with butter keeping the seal of the crepe down.

Once you have rolled all the crepes with cheese and placed in the pan bake in the preheated oven for 10 min.

Top with compote and serve.