

# Nalesniki Ruskie



**Makes 4 - 5**

**Prep 30 mins**

**Cooking 5 mins p/ pancake**

**Easy**

## Ingredients

### For the filling

275g potatoes, unpeeled  
1 small onion, peeled and finely chopped  
1/2 tbsp sunflower oil or a knob of butter  
150g curd cheese or cottage cheese

### For the basic pancake batter

125g plain flour  
1/2 tsp salt  
2 medium eggs  
150ml full-fat milk  
1½ tbsp sunflower oil + extra for greasing

1. To make the filling, boil the potatoes in their skins in salted water. Cook until soft enough to mash (the time depends on size of potatoes). Remove from the pan & leave to cool.
2. Gently fry the chopped onion in a little oil or butter until soft but not coloured.
3. Once the potatoes are cooked, peel and pass through a ricer. Add the cooked onion and curd cheese & season well with salt & white pepper. Mix together, then leave to one side.
4. To make the pancakes, place the flour and salt in a mixing bowl. Make a well in the middle and crack the eggs into it. Using a wooden spoon begin to mix, incorporating the flour from the edge of the bowl. As the mixture thickens, gradually add the milk. Mix well after each addition of milk and continue until all the milk is incorporated and you have a smooth batter. Stir in the oil.
5. Heat a frying pan at least 20cm in diameter over a medium to high heat. Pour a little oil on to a wad of kitchen paper and lightly wipe the base of the pan to grease it.
6. Pour a little batter (around 3 tbsp) into the middle of the pan, tip the pan from side to side and swirl the batter around until the base of the pan is covered. Cook for approximately 30 to 45 seconds, then loosen the edge with a palette knife, flip the pancake over and cook the other side for another 30 to 45 seconds. The pancake should be golden brown.
7. Slide out of the pan on to greaseproof paper and repeat until all the batter is finished. Stack the pancakes between greaseproof paper until ready to use.
8. To assemble, take a pancake and place a large spoon of potato curd filling in the middle, fold in half, then in half again to make a triangle. Place this back in a warm pan and cook for around 2 minutes on each side. Eat straight away.