



The Curious Blintz-ident of the Dog in the Night-Time

Mini Blintzes with Blueberry & Mascarpone Fillings

Yields approximately 12 blintzes

For the crepes:

- 1 ¼ cup whole milk
- 2 eggs
- 1 cup all-purpose flour
- Pinch salt
- 2 tablespoon sugar
- Zest of 1 lemon
- 3 tablespoons unsalted butter (melted), plus additional for cooking

Blend the milk, eggs, flour, salt and lemon zest on medium speed until smooth, about 45 seconds. With the blender still running, stream in the 3 tablespoons melted butter. Blend for 1 minute until emulsified. Refrigerate for a least 1 hour. Remove batter from the refrigerator and let come to room temperature. Place a small nonstick skillet over medium heat and brush with melted butter. Pour a scant quarter cup of batter in the pan, while at the same time swirling the pan to form a thin layer evenly over the whole pan. Cook until the crepe is cooked through and the edges barely get color. Flip the crepe and cook for 30 seconds. Remove, brush the pan with butter and continue making the crepes.

For the filling:

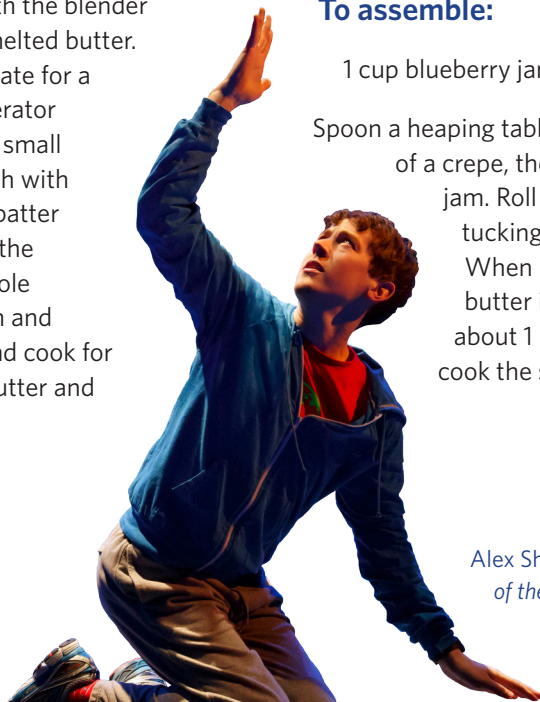
- 1 cup cream cheese, softened
- 1 cup mascarpone
- 1 teaspoon vanilla extract
- 1 egg (pasteurized)
- ¾ cup powdered sugar

With a hand mixer or food processor, blend all ingredients until smooth. Refrigerate until ready to use.

To assemble:

- 1 cup blueberry jam

Spoon a heaping tablespoon of the filling on the lower third of a crepe, then top with a teaspoon of blueberry jam. Roll the crepe like an egg roll or burrito, tucking the sides in to envelop the filling. When ready to serve, melt 1 tablespoon of butter in a pan and sear until golden brown, about 1 minute on each side. Make sure to cook the seam side first so the filling stays in.



*Alex Sharp in The Curious Incident
of the Dog in the Night-Time*