

Ingredients needed for Shavuot Blintzes with Ilana Epstein:

For the Cheese-Making:

- 3 cups (750ml) milk
- 1 cup (250ml) double cream
- ½ teaspoon sea salt flakes
- 2 tablespoons lemon juice

For the rest of the Blintz filling:

- 1 tbsp Butter
- 1 large egg yolk
- 2 tsp vanilla extract
- ¼ sugar (or more to taste)

For the Blintz pancakes:

- 125g (1 cup) plain flour
- 120ml (½ cup) whole milk
- 120ml (½ cup) water
- 4 eggs
- 1tbs oil
- Oil for frying

Special equipment:

- Cheesecloth/Muslin/tea towel
- Ideally a crepe pan, though a light frying pan should be fine.

(Amazon.co.uk is delivering quite quickly should you wish to buy a new one).