



Strawberry Mascarpone Blintzes

By Leah Koenig

Blintz Leaves:

1 cup all purpose flour
1 cup milk
3 eggs
2 teaspoons sugar
1/4 teaspoon salt
Unsalted butter for frying
Powdered sugar for serving

Filling:

1 quart strawberries, sliced
1/4 cup sugar
1 teaspoon orange zest
1 tablespoon fresh orange juice
1 container Mascarpone cheese (or substitute ricotta)

1. Combine flour, milk, eggs, sugar and salt in a blender and mix until smooth, 15-30 seconds. Set aside to rest for 15-20 minutes.
2. Meanwhile, make filling: combine all ingredients except mascarpone in a medium sauce pan set over medium heat. Cook, stirring occasionally until strawberries are soft and juicy, about 7 minutes. Remove from heat and set aside to cool.
3. Place a large non-stick pan over medium heat Coat with a little butter. Pour 3-4 Tablespoons of batter in the pan and quickly pick the pan up off the heat and swirl it around to spread the batter thinly and evenly around the pan. Cook until the top is dry and the bottom is golden. Remove the blintz wrapper with a spatula and place it on a piece of wax paper. Continue cooking the wrappers, laying them on wax paper as you go.
4. When the wrappers have cooled, spoon approximately 1 tablespoon of mascarpone filling and 1 tablespoon of the strawberry mixture onto the center of the uncooked side of the blintz wrapper. Fold the two sides of the wrapper to the center. Starting at the bottom, fold the wrapper up approximately 1/3 of the way. Then, moving in the same direction, fold it up again to create a rectangular package. Continue filling and folding remaining blintzes.
5. Heat a little butter in the same pan set over medium heat. Place the blintzes seam side down in the pan and cook, flipping once, until golden on both sides. Transfer cooked blintz to a paper towel or plate. Serve sprinkled with powdered sugar or drizzled with more of the strawberry sauce.



Shavuot: Learning Together

Jewish tradition teaches that the Torah was given to us on Shavuot. Many celebrate this momentous event by taking extra time to learn during the holiday, even staying up all night studying at a *Tikkun Leil Shavuot*. Even though most families with young children won't be studying until the wee hours of the morning, you can still make special time to learn as a family. The dinner table is the perfect place to do it too! We are taught that,

If three have eaten at one table and have spoken over it words of Torah, it is as if they had eaten from the table of God, for it is written (in Ezekiel 41:22) "He said to me, "This is the table that stands before God."

– *Pirkei Avot 3:4*

The phrase "words of Torah" doesn't need to be taken literally, it can truly be any conversation where someone else learns something, and the dinner table is the perfect place for this to happen. How many times do parents ask their kids, "so what did you learn today?"

What discussion topics are "words of Torah" and what aren't? What is the balance like at your table now and how might you shift it?

What are other ways to get the conversation going around the table? How can we be creative about what we talk about?

Why are family meals and learning "words of Torah" so intrinsically linked?

*This resource is a part of Setting the Table, a cooking program for parents of young children.
For more information visit hazon.org/settingthetable*