

Palacinky a Johodova pena (Slovak Crepes with Strawberry Puree)

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DSME

1.5 years with DFAIT

Ingredients / Ingrédients

Pena

- 200g strawberries
- 150g sugar
- 2 egg whites
- 2-3 drops lemon juice

Palacinky

- 1 litre milk
- 4 eggs
- 400g all-purpose flour
- pinch of salt
- 1 tbsp oil (for cooking)
- icing sugar (to dust onto finished palacinky)

Instructions

Pena

- Wash and mash strawberries, then mix with sugar, egg whites and lemon juice
- Using mixer, beat until thick
- Set aside in fridge

Palacinky

- Pre-heat oiled pan on med-low
- Mix together milk, eggs, and salt
- Slowly add flour while continuing to mix ingredients until well blended
- Using a ladle, pour mixture into pan and cook until firm. Palacinky should be thin and flat.
- Once cooked, place on plate. Place a large dollop of Pena on the Palacinka and roll.
- Dust with icing sugar.