



SUCCULENT SYRNIKI

with Vava Vanilla



Serving: 1 Person

🕒 10 minutes

HOT HOT HOT

Inside Tips: Do NOT skip the dredging step! Otherwise your syrniki will stick to the pan and fall apart.

WHAT YOU NEED

Ingredients

- 1/2 Cup Vava Vanilla Dilettoso Mix
- 1 Egg
- 1/3 Cup Cottage Cheese or Ricotta Cheese
- Cooking spray or Butter (we used avocado oil. We also love Ghee!)
- Toppings: Jam of Choice or Honey, Yogurt and Fresh Fruits

HOW TO DO IT

1. **ADD** to a bowl, cottage cheese, and egg. Stir to combine.
2. **SIFT IN** Vava Vanilla Dilettoso Mix, gradually. Mix well, using a fork, to break apart any clumps of dry mix or cheese. If needed, add more Vava Vanilla Dilettoso Mix: the right consistency is thicker, more like a dough; not like traditional pancake batter.
3. **SCOOP OUT** a small amount of pancake dough, and using your hands, flatten the dough into a small, thick patty.
4. **DREDGE** the pancake with extra Va Vanilla Dilettoso Mix, on both sides. Shake off the extra dry mix, and set aside until you are ready to cook the syrniki pancakes.
5. **HEAT & GREASE** a pan. Once hot, cook syrniki pancakes over medium heat on both sides, until each side is golden brown.
6. **SERVE** with jam, maple syrup, honey, yogurt, and fresh fruits.

Buon Appetito!