



PALAČINKE S SKUTO

SESTAVINE

- 250 g skute (ostanek živila)
- 4 jajca
- 4 žlice mleka
- 200 g moka
- 1 žlička pecilnega praška (zvrhana)
- 2 vrečki vanilijevega sladkorja

POSTOPEK

- Skuto stresemo v skledo in jo z vilicami pretlačimo, da razdrobimo večje kose.
- Dodamo jajca, mleko, moko, pecilni prašek in vanilijev sladkor. Sestavine premešamo s kuhalnico, da dobimo enotno zmes.
- Na kuhalnik pristavimo ponev in jo segrejemo. Namastimo jo z maslom ali oljem, potem pa vanjo z žlico polagamo kupčke skutine mase in jih s hrbtno stranjo žlico malce sploščimo, da postanejo podobni debelejším palačinkam.





- Ko se palačinke zlato rjavo obarvajo na spodnji strani, jih z lopatko obrnemo in zapečemo še na drugi strani. Palačinke pečemo na srednji temperaturi, ko so pečene, pa jih odložimo na krožnik, ki smo ga obložili s papirnatimi brisačkami. Postopek ponavljamo, dokler nam ne zmanjka mase.
- Pečene palačinke serviramo na krožnike in jih po vrhu potrosimo z mletim sladkorjem. Postrežemo z marmelado, sadno omako, kompotom ali čežano.

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Slovenija



PANCAKES WITH COTTAGE CHEESE

INGREDIENTS:

- 250 g cottage cheese (leftover food)
- 4 eggs
- 4 tablespoons milk
- 200 g flour
- 1 heaped teaspoon baking powder
- 2 sachets vanilla sugar

INSTRUCTIONS:

- Put the cottage cheese into a bowl and mash it with a fork to break up larger pieces.
- Add the eggs, milk, flour, baking powder, and vanilla sugar. Mix the ingredients with a wooden spoon until you get a uniform mixture.
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- Place a pan on the stove and heat it. Grease it with butter or oil, then use a spoon to place dollops of the cottage cheese mixture into the pan. Flatten them slightly with the back of the spoon to form thicker pancake-like shapes.





- When the pancakes turn golden brown on the bottom, flip them with a spatula and cook the other side until browned. Cook the pancakes over medium heat. Once done, place them on a plate lined with paper towels. Repeat the process until all the batter is used.
- Serve the cooked pancakes on plates and sprinkle them with powdered sugar. Serve with jam, fruit sauce, compote, or applesauce.

The recipe was prepared by students of the 27. julij Elementary School, Kamnik, Slovenia