



Sweet Cheese Fritters

Сирники

SERVES 4 TO 6



1½ pounds tvorog cheese,
homemade (page 174) or
store-bought

1 egg

½ cup sugar

½ teaspoon salt

1 tablespoon pure vanilla extract

¼ cup dried cherries

⅔ cup all-purpose flour,
plus more for coating

Sunflower oil, for frying

Sour cream and jam, for serving

Syrnyky are the Slavic version of breakfast cheese fritters. They got their name from *syr*, the popular Ukrainian farmer's cheese. I usually make them on weekends for my husband and serve them piping hot with some homemade jam and sour cream. They make a very filling and delicious breakfast.

In a food processor, combine the cheese, egg, sugar, salt, and vanilla and process until smooth, about 1 minute.

Transfer the mixture to a medium bowl, add the cherries, and mix well. Sift the flour directly into the bowl and then mix everything together well with a rubber spatula. The mixture will come together easily but will be very soft and sticky.

Preheat the oven to 350°F. Line a sheet pan with parchment paper.

Pour the oil to a depth of ¼ inch into a large, deep frying pan and heat over medium heat. Spread a thick layer of flour on a large plate. With slightly dampened hands, shape the cheese mixture into twelve uniform balls, setting them on the floured plate as they are ready. Once all the balls are formed, dust them with more flour and then flatten each ball into a patty about 1½ inches thick and dust it generously with more flour.

Working in batches to avoid crowding, carefully place the patties in the hot oil and fry, turning once, until golden brown on both sides, 2 to 3 minutes on each side. Transfer to the prepared sheet pan. When all the fritters are fried, place the sheet pan in the oven for 5 minutes to make sure they are cooked through.

Serve the fritters immediately with sour cream and jam.



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