

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

**FUSTINI'S<sup>®</sup>**

**Cheese Blintzes with Fruit  
Compote**

# Ingredients

- 3 eggs
- 1 cup whole milk
- 2 tablespoons [Fustini's Basil Crush olive oil](#)
- 1 cup flour
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 cup clarified butter
- 8 ounces sour cream
- powdered sugar for dusting

## Filling

- 16 oz ricotta cheese
- 1/4 cup powdered sugar
- 2 tablespoons [Pure Michigan honey](#)
- 2 teaspoons [Fustini's Traverse City Cherry balsamic](#)

## Fruit Compote

- 1/4 cup [Fustini's Traverse City Cherry balsamic](#)
- 2 tablespoons corn starch
- 1/2 cup water
- 2 tablespoons butter
- 1/2 cup of sugar
- 1/2 teaspoon ground cinnamon
- 4 cups pitted fresh or frozen cherries
- 1 teaspoon lemon juice
- pinch of salt
- 2 teaspoons [Fustini's Sicilian Lemon balsamic](#)

# Directions

## Step 1.

In a medium bowl, whisk together eggs, milk and Fustini's olive oil. In a smaller bowl, mix flour, sugar and salt. Add dry ingredients to wet ingredients and whisk until batter is smooth and free of lumps. Rest batter for at least 30 minutes.

Heat a 10-inch skillet or crepe pan over medium heat. Brush with clarified butter. Pour about 1/8 cup of batter into the pan to evenly coat the bottom. Cook each blintz until browned on the bottom, about 30 seconds. Flip and cook about 10 seconds longer, they should remain pliable. Repeat with the remaining batter. Stack blintzes between layers of parchment paper.

## Step 2. Filling

In a medium bowl combine ricotta, powdered sugar, honey, and balsamic. Mix until smooth and set aside.

## Step 3. To serve

Divide ricotta mixture evenly among blintzes (about 1/4. cup per blintz). Make little "envelopes" by first folding the bottom edge up over the filling, then folding in both sides, and finally, folding down the top side. Heat skillet again over medium heat, brush with more clarified butter and sauté blintzes 2-3 at a time, beginning with flap side, until hot and lightly browned all over.

Place 2 blintzes on each on each serving plate and divide cherry compote over them. Garnish with a spoonful of sour cream and dust with powdered sugar. Serve immediately.