

Russian cooking class



“Olivie” salad



Syrniki

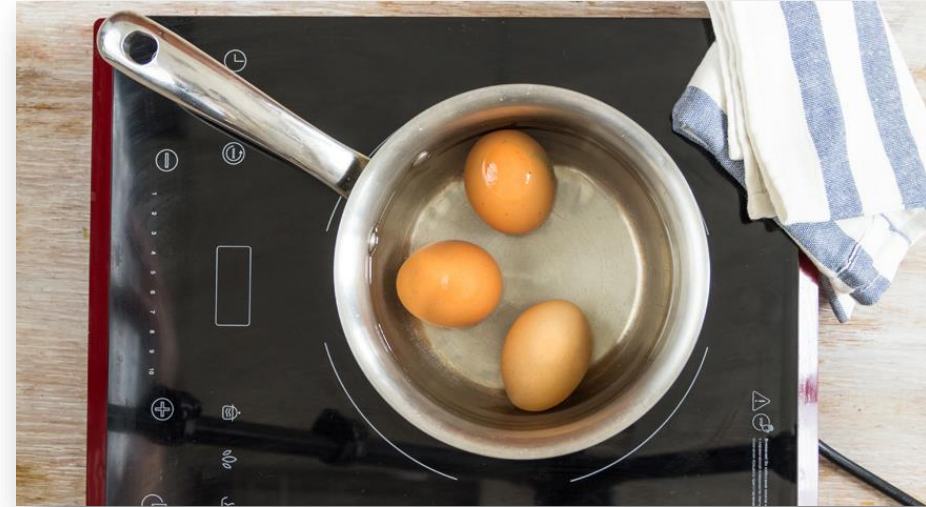
“Olivie” salad. Ingredients

- * Potatoes - 4 pcs.
- * Carrots - 2 pcs.
- * Ham - 500 g
- * Chicken Eggs - 5 pcs.
- * Large Pickles - 4 pcs.
- * Onion – 1
- * Canned green peas - 1 can
- * Mayonnaise
- * Salt and greens - to taste



“Olivie” salad. Preparation steps

1. Boil eggs for 7-10 minutes (to the degree of readiness "hard-boiled")



2. Thoroughly washed, but not peeled potatoes and carrots boil in slightly salted water until ready (about 30 minutes). Take out of the water and peel it - that way it's easier.



“Olivie” salad. Cutting steps

3. Cut the carrots and potatoes into cubes
4. Cut the ham into cubes
5. Cut the cucumbers into cubes
6. Cut onions into cubes
6. Cut the eggs in cubes



“Olivie” salad. Final steps

7. Add drained green peas



8. Add mayonnaise to the salad.
If necessary, season with salt and greens



“Syrniki”. Ingredients

- * Cottage cheese - 500 g
- * Eggs (yolks) - 3 pieces.
- * Sugar - 5 tbs.
- * Wheat flour - 100 g.
- * Vanilla sugar - 1 tsp.
- * Salt - 1 pinch
- * Raisins - 50 g
- * Vegetable oil for frying - 3 tbsp.



“Syrniki”. Preparation steps

1. Wash the raisins and put them in boiling water for 5-7 minutes. Then rinse the raisins again and drain the water.



2. Combine three yolks with sugar, salt and vanilla sugar.

Depending on the taste, the amount of sugar can vary from 3 to 5 tbs.



3. Mix eggs and sugar



“Syrniki”. Preparation steps

4. Add the cottage cheese and mix well until smooth.



5. Mix everything together.



6. Add rinsed raisins.



“Syrniki”. Preparation steps

7. Add flour

Depending on the consistency of cottage cheese, the amount of flour can be reduced.



8. Knead the dough



“Syrniki”. Cooking steps

1. Put a small amount of wheat flour in a separate container/on a plate, there the cheese mass will be rolled.

2. Collect dough with a spoon
If desired, you can moisten the spoon in the water, but personally I don't do it.

3. Put cheese mass into flour, roll it in flour from all sides and shape it into a ball.



“Syrniki”. Cooking steps

4. Now flatten the ball to form a syrnik.

Do not make syrniki too thick, as they may not fry well in the middle. Try to ensure that all the syrniki are of the same size and shape.

You can form several at once, and then transfer them to a pan. But it is not necessary to form all of them at once, as they become wet quickly and begin to stick to the surface.

5. Put syrniki on a heated frying pan with butter
Spread the cheese cakes on a heated frying pan with vegetable oil. Fry them over medium heat until the crust is crispy.

6. Fry them until light brown color.
Then turn it over and fry it on the other side.



“Syrniki”. Serving ideas

Syrniki may be served with sour cream, jam, honey or condensed milk.

