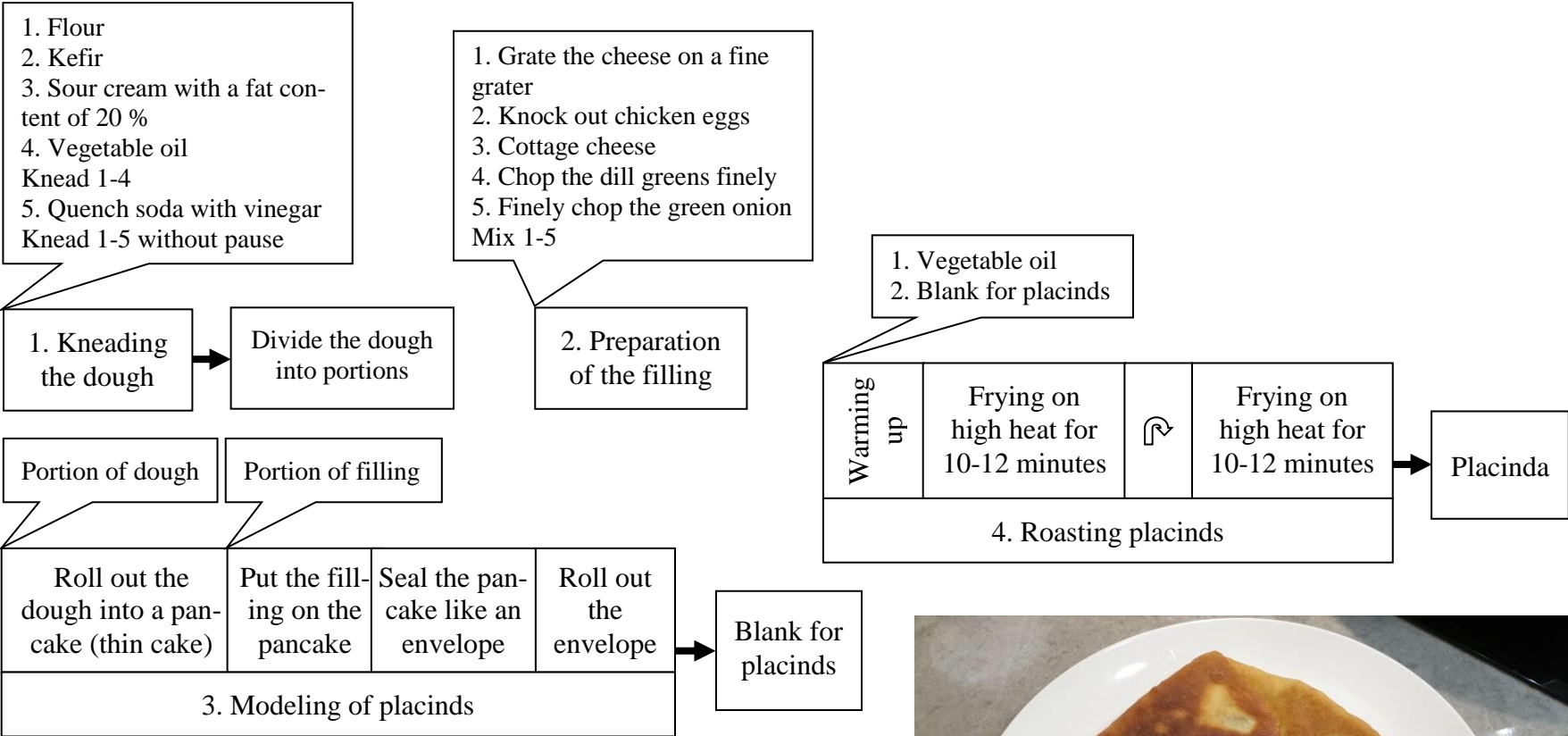


Placinda with cottage cheese and greens "Zelenogradskaya 1" (khurs.ru - 2021)



- 1. Wheat flour
- 2. Cottage cheese
- 3. Cheese
- 4. Chicken eggs
- 5. Green onion
- 6. Dill greens
- 7. Baking soda
- 8. Vinegar
- 9. Vegetable oil
- 10. Kefir
- 11. Sour cream with a fat content of 20 %

↻ - flip over



Placinda with cottage cheese and greens "Zelenogradskaya 1"



1. We take wheat flour



2. We take cottage cheese with a fat content of 9%



3. We take cheese



4. We take chicken eggs



5. We take kefir



6. We take sour cream with a fat content of 20%



7. We take vinegar



8. We take baking soda



9. Take the green onion



10. Cut the green onion finely



11. Take the dill greens



12. Cut the dill greens finely

Placinda with cottage cheese and greens "Zelenogradskaya 1"



13. Take vegetable oil



14. Put flour and kefir in a container, knead the dough



15. Add sour cream to the dough and knead



16. Add vegetable oil to the dough and knead



17. Put the soda and pour the vinegar into a mug, quench the soda



18. Quickly pour the slaked soda into the dough and knead again



19. Check the consistency of the dough



20. Divide the dough into measured portions



21. Put the cottage cheese in a container



22. Take a grater and cheese



23. Rub the cheese into a container



24. Add chicken eggs to a container with grated cheese

Placinda with cottage cheese and greens "Zelenogradskaya 1"



25. Put cottage cheese, green onions and dill greens in a container



26. Mix the filling of cottage cheese, cheese, eggs and greens



27. Roll out the portion dough into a pancake (thin cake)



28. Put a portion of the filling on the pancake (cake)



29. Alternately fold the edges of the pancake (cake) into an envelope



30. The envelope (placinda) should completely cover the filling



31. 31. We give the placinda a flat shape with a rolling pin



32. 32. We check the placinda for integrity



33. Put a frying pan with vegetable oil on the fire



34. Put the placinda in boiling oil and fry



35. Turn the placinda over and fry it on the other side



36. We serve placinda on the table