



HOW TO MAKE

Surnuku

UKRAINIAN SOFT ROUND CHEESECAKES



Ingredients:

- 350 grams cottage cheese
- 1 egg yolk
- ½ tablespoon sugar
- 1 bag (9g) vanilla sugar
- 2 tablespoons semolina
- Pinch of salt
- Flour (for rolling out dough)
- Oil (for frying)

Instructions

To prepare Surnuku, add 350 grams of cottage cheese, 1 egg yolk, ½ tablespoon of sugar, a bag of vanilla sugar, 2 tablespoons of semolina and a pinch of salt to a bowl. Mix everything with a fork. Let the dough rest for 1 hour, then use your hands to form it into the shape of a long sausage on a floured surface. Divide the rolled dough into 6 equal parts. At this point, preheat your oven to 180 degrees. Next, fry each piece of dough on both sides over medium heat for 1½ minutes on each side in a pan greased with oil. Finally, place the 6 cheesecakes in a pan and bake in preheated oven for 5 minutes. Enjoy!

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