

From the
Heart of Belarus

Syrniki are a beloved
Belarusian dish, enjoyed
for breakfast or as a
treat any time of day.
They are soft, golden
pancakes made from
cottage cheese, passed
down through
generations.

БЕЛАРУСЬ

BELARUS

GOOD FOOD
BRINGS PEOPLE
TOGETHER

Syrniki

Belarusian Cottage Cheese Pancakes

SIMPLE INGREDIENTS ♥ BIG TRADITIONS

Ingredients

- 2 cups (500 g) cottage cheese (tvorog, or well-drained ricotta)
- 1 egg
- 3–4 tablespoons sugar (adjust to taste)
- 1 teaspoon vanilla extract (optional)
- ½ cup (60 g) all-purpose flour (plus a little extra for dusting)
- A pinch of salt
- Butter or oil for frying

Instructions

- 1 In a large bowl, combine cottage cheese, egg, sugar, vanilla (if using), and a pinch of salt. Mix until smooth.
- 2 Add flour and gently stir until a soft dough forms. If the mixture is too wet, add a little more flour.
- 3 Shape the dough into small round patties (about 2–3 inches wide). Lightly dust with flour.
- 4 Heat a skillet over medium heat and add butter or a little oil.
- 5 Fry the syrniki for 3–4 minutes on each side, until golden brown and cooked through.
- 6 Serve warm with sour cream, fresh berries, honey, or jam.

♥ Смачна есці!
(Enjoy your meal!)

Simple
Ingredients,
Generations
of Love

Belarus

Land of Forests,
Lakes & Kind People

A Taste
of
Belarus

Ingredients

- 4–5 medium potatoes (about 2 lbs / 900 g)
- 1 small onion
- 1 egg
- 3–4 tablespoons all-purpose flour
- 1 teaspoon salt (or to taste)
- ½ teaspoon black pepper (optional)
- Oil or butter for frying

Instructions

- 1 Prepare the potatoes.**
Peel the potatoes and grate them using a box grater or food processor.
- 2 Grate the onion.**
Add the grated onion to the potatoes.
- 3 Remove excess liquid.**
Place the grated potato and onion mixture in a clean kitchen towel and gently squeeze out the extra moisture.
- 4 Mix.**
In a large bowl, combine the potato and onion mixture with egg, flour, salt, and pepper. Stir until well combined.
- 5 Cook.**
Heat oil or butter in a large skillet over medium heat. Spoon the mixture into the skillet, flattening each pancake slightly.
- 6 Fry until golden brown.**
Cook for 3–4 minutes on each side, until crispy and golden.
- 7 Serve.**
Enjoy warm with sour cream, applesauce, or fresh herbs like dill or parsley.

DRANIKI

Traditional Belarusian
Potato Pancakes

Good Food
Stronger
Families

Смачна есці!
(Smachna yestsii!)
Enjoy your meal!