Palacsinta (Hungarian Crêpes)

Make it with your kids · Makes about 10 pancakes

Ken's note: TBD

The classic thin Hungarian pancake: a crêpe batter lightened with soda water, filled, rolled, and dusted with powdered sugar. The batter makes about 10; each filling below is enough for the whole batch, so pick one. For Mom's stacked cocoa-sugar kind, see Mom's Csúsztatott Palacsinta in Breakfast.

Ingredients

Batter

- 2 eggs
- Pinch of salt
- 1 tsp sugar
- 1 cup milk
- 1¼ cups all-purpose flour
- ½–¾ cup soda water (plain sparkling water)
- 2 Tbsp neutral oil (1 Tbsp in the batter, the rest for the pan)

Apricot jam (baracklekvár)

- ½ cup good apricot jam, warmed

Sweet túró

- 8 oz farmer's cheese (or dry-curd cottage cheese or ricotta), mashed smooth
- 2 Tbsp sour cream
- 2 Tbsp powdered sugar
- 1 tsp vanilla
- Zest of ½ lemon
- 2 Tbsp raisins

Walnut

- 1 cup ground walnuts (about 4 oz)
- 3 Tbsp sugar
- 3–4 Tbsp warm milk, enough to make a thick paste
- 1 Tbsp rum (optional)
- A little lemon zest

Method

1. Whisk the eggs, salt, and sugar. Whisk in some of the milk and flour, then the rest, until smooth, and stir in the soda water until the batter is like thin cream. Rest 30 minutes (or overnight in the refrigerator), then stir in 1 Tbsp of the oil.
2. Brush an 8–10-inch nonstick skillet lightly with oil and heat it over medium-high. Pour in a small ladle of batter and tilt the pan to coat it thinly. Cook about 1 minute, until the underside is golden, flip, and cook about 30 seconds. Stack the pancakes on a plate and re-oil the pan as needed.
3. For the túró filling, mix everything but the raisins until smooth, then stir in the raisins. For the walnut filling, stir the nuts, sugar, milk, rum, and zest together.
4. Spread each pancake with a spoonful of the filling, fold in thirds or roll up, and dust with powdered sugar. Serve warm.
5. Serving idea: the walnut palacsinta with warm Chocolate Sauce made with rum (Sauces) is the Gundel style.