

Dan Hirschi's Boza Palacsinta (Palačinke/Crêpes)

Since I have extra boza, here is my first attempt to use it up.....with boza in the batter!

Sweet, light crepes, are a favorite light dessert or late-night snack in Central Europe and the Balkans. Roll them with your favorite fruit preserves or chocolate-hazelnut spread, or top with gelato.

1 cup thick boza

1 egg

About 1/4 cup flour

Seltzer to thin as needed

Pinch salt

Beat egg. Mix in flour, boza, and salt. Allow to stand about 30 minutes. Thin with seltzer as needed.

Heat a small non-stick frying pan (8 to 10 inches). Use a basting brush to put a thin film of butter in the pan.

Use ladle to put a small amount of batter in the pan. Tilt and swirl the pan to cover the bottom. For each new pancake, grease the pan, quickly add the batter, and quickly swirl to cover the bottom.

When the batter bubbles, turn the pancake and cook very briefly on the other side.

Remove from the pan and set aside. (the palacsinta may be stacked, while waiting to be filled)

Spread filling over half, roll from the filled side.