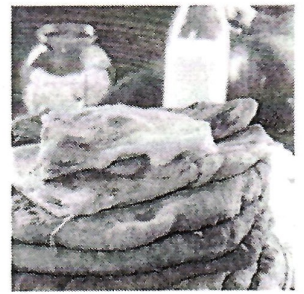


Placinte Recipe (Brinza)

Cook Time: 25 minutes Total Time: 25 minutes Servings: 8 cakes

Author: Alyona's Cooking

This Placinte Recipe comes from a Moldavian woman who shared the recipe with my mom years back. Placinte are round cheese-filled fried pastries.



Ingredients

Placinte dough:

1 cup buttermilk
 1 cup milk
 1 egg
 3 tbsp oil
 1/2 tsp salt
 1 tsp baking powder
 1 1/2 tsp baking soda
 4 1/2 cups all-purpose flour plus more for dusting
 1/2 cup canola oil or any oil for frying

Placinte Cheese Filling:

3 cups feta cheese
 2 cups mozzarella cheese finely shredded

Nutrition per serving

Serving: 1cake Calories: 675kcal Carbohydrates: 53g Protein: 23g Fat: 40g Saturated Fat: 14g Cholesterol: 98mg
 Sodium: 1238mg Potassium: 274mg Fiber: 1g Sugar: 5g Vitamin A: 555IU Calcium: 527mg Iron: 3.5mg

Instructions

How to make Placinta:

- 1 In a large bowl, whisk together 4 cups of flour, baking soda, baking powder, and salt. Stir in the egg, buttermilk, milk, and 3 tbsp of oil until dough comes together. Knead in the remaining 1/2 cup of flour gradually until a soft dough forms.
- 2 Divide the dough into 8 balls, using a 1/2 cup measuring scoop for even shapes.
- 3 On a lightly floured surface, roll out each piece of dough to a 9" circle. Place 1 cup of the cheese blend in the center and fold in the edges, pinching them to the top. Gently roll out again to an 8" circle and fry over med-low heat until golden (about 2 min on each side.)

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