
Blintzes with Orange Sauce

The Windsor Family Cookbook
Windsor Vineyards - Windsor, CA

Servings: 8

1 cup ricotta cheese
1/4 cup sugar
1 teaspoon vanilla
1/2 teaspoon lemon peel, grated
1/2 teaspoon salt
16 three- to four-inch crepes
1/4 cup butter, melted
confectioner's sugar
ORANGE SAUCE
1/4 cup butter
1 tablespoon flour
1/4 cup brown sugar
1/4 cup water
1/2 cup orange juice
1/2 teaspoon orange peel, grated
1/4 cup Muscat Canelli wine

Make the crepes from any basic recipe. Let cool with wax paper in between them so they do not stick together.

In a bowl, combine the cheese, sugar, vanilla, lemon peel and salt.

Fill each crepe with one tablespoon of the filling. Roll and place in a lightly buttered, shallow baking pan. Warm only in a 350 degree oven.

Before serving, brush the crepes with melted butter. Sprinkle with sugar. Pass the orange sauce.

Make the Orange Sauce: In a saucepan, heat the butter with the flour until the butter is bubbly. Stir in all of the other ingredients except the dessert wine. Bring to a boil. Simmer for 3 minutes.

Add the wine just prior to serving.

Dessert

Per Serving (excluding unknown items): 209 Calories; 16g Fat (66.1% calories from fat); 4g Protein; 14g Carbohydrate; trace Dietary Fiber; 47mg Cholesterol; 278mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 3 Fat; 1/2 Other Carbohydrates.