

Pancakes with Spinach and Labneh Sauce

Kto z nas nie lubi naleśników? Co najważniejsze – sposobów ich przygotowania są dziesiątki! Na słodko, na wytrawnie, z owocami, z warzywami, z dżemem, z kremem czekoladowym – innymi słowy: każdy znajdzie ulubione smaki i dodatki. Dziś mamy dla Was przepis na naleśniki ze szpinakiem i szybkim sosem z labneh, które na pewno Wam zasmakują, więc nie ma na co czekać!

INGREDIENTS

- 2 cloves of garlic
- 300 g fresh spinach
- 2-3 tablespoons olive oil
- Juice of ½ lemon
- 1 teaspoon sumac
- 1 onion
- Salt and pepper to taste
- 200 g labneh Jasmeen
- 2 eggs
- 1 cup all-purpose flour
- 1 teaspoon sugar
- ½ teaspoon salt
- 2 tablespoons melted butter
- ¾ cup milk
- 1 cup sparkling water



Preparation:

We start by preparing the pancakes. In a large bowl, we mix the eggs, all-purpose flour, sugar, salt, melted butter, and sparkling water. After that, we let the batter rest for 15 minutes. Next, we heat a pan and fry the pancakes (when frying the first pancake, it's helpful to use a small amount of clarified butter or oil).

We peel and finely dice the onion, then gently sauté it in olive oil. After 5 minutes, we add the spinach. We mix everything and cover it with a lid.

After another 2-3 minutes, we stir again and add lemon juice, sumac, and minced garlic. We then sauté the mixture for another 2-3 minutes and season with salt and pepper to taste. We generously spread the spinach on the pancakes, roll them up, and lightly sauté them again, so now it's time to prepare the sauce.

We mix the labneh with minced garlic, lemon juice, and freshly ground pepper. We enjoy the hot pancake immediately, generously spreading it with the sauce.