

Cottage cheese pancakes filled with spinach, oven dried tomatoes and Cornish feta

100g curd cheese
225g cottage cheese, beaten until smooth
5 eggs, lightly beaten
70g plain flour
120g unsalted butter, melted and cooled

With the back of a spoon, rub the cheeses through a fine sieve into a bowl.
Pour the lightly beaten eggs gradually into a bowl, beating constantly, until well amalgamated.
Add a small amount of flour at a time, folding in carefully.
Stir in the butter and season.
Lightly grease your frying pan and place the batter in. Fry for 2 minutes on each side, until golden and crisp around the edges.
Transfer to a plate, you can keep them warm by placing inside a folded tea towel.

Fill each pancake with spinach that has been cooked gently in some butter and squeezed out of all the water. Add the tomatoes and broken Feta, season well.

You can warm these through the microwave or oven, serve with a good cheese sauce.