CultureTalk Ukraine Video Transcripts: http://langmedia.fivecolleges.edu

Making *Blini* 2: Cooking the Crepes

Russian transcript:

Приготовленный фарш[1] я буду жарить. Добавлю растительного масла на сковородку. Фарш будет жариться.

В это время я буду жарить блины. Когда сковородка разогреется, блины я вылью сюда, чтобы только покрыло нижний слой. Так. Когда блин поджариться до золотистого цвета с одной стороны, я его переворачиваю. Еще жарю примерно полминуты.

Вот пожарила блины, а также пожарила фарш. Так. Беру блин, накладываю фарш, распределяю его ближе к одному краю. Заворачиваю сначала с одних сторон, а потом кручу в другому концу.

Завернутые блины я теперь поджарю на сковородке. Кладу их. Поджаривать их буду примерно пять минут.

Блины поджарились, теперь их можно подавать на стол. Лучше всего блины смазать сметаной, и они теперь готовы к употреблению.

Приятного аппетита!

English translation:

I am going to fry the prepared stuffing[2]. I will add vegetable oil to the pan and will fry the stuffing.

At the same time, I will cook the crepes. When the pan is hot enough, I pour the crepe mixture [on the pan] so that it only covers the bottom [of the pan]. Okay. When the crepe turns golden brown on one side, I flip it. And I cook it for about half a minute more.

I have cooked the crepes and the stuffing. Next, I take a crepe, put stuffing on it, and spread it closer to one side. I wrap it first from one side and then roll it towards the other end.

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[1] Фарш (*farsh*) consists of some kind of ground meat to which diced onions, salt, and pepper have been added. It is usually used as a filling in Ukrainian and Russian cuisine, but the term is more specific than the English word "stuffing."

[2] The speaker uses the Russian word *farsh* (Фарш), which means ground meat to which diced onions, salt, and pepper have been added. *Farsh* is usually used as a filling in Ukrainian and Russian cuisine, but the term is more specific than the English word "stuffing."

The wrapped crepes I cook a bit more in a pan. I put them [in the pan] and cook them for about five minutes.

The crepes have been cooked, and now they are ready to be served on the table. It is best to serve them with sour cream. They are ready to be eaten.

Bon appétit!

About CultureTalk: CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use every day. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

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