



BLINI

Blini

Bring a taste of Russia to your kitchen with these blinis! Make up a batch of these blinis for a party ? if the recipe gives you too many you can freeze them. Delicious served with smoked salmon and sour cream, or maybe a spot of caviar.

Ready in: 2h 20 minutes

Servings: 6

Ingredients

55 grams buckwheat flour
175 grams plain flour
1 tsp. salt
7 grams dry yeast
200 grams crème fraiche
225 ml. whole milk
2 large eggs, separated
butter for frying

1. Sift the flours in to a large bowl and add the salt and yeast.
2. Heat the crème fraiche and the milk to lukewarm in a saucepan.
3. Whisk in the egg yolks and then add to the flour mixture.
4. Mix thoroughly and cover with a tea towel. Leave to rise for one hour in a warm place.
5. Whisk the egg whites in a clean bowl until peaks form. Fold them into the dough and leave to rise for another hour.
6. When you are ready to cook the blinis, melt some butter in a small hot non-stick frying pan. Place a tablespoon of blini mix in the pan, then add another ½ tablespoon to make the middle thicker. Turn it when firm, and cook until golden-brown.
7. Cool on rack before serving. Serve them with your favourite toppings; any fish or seafood, cold cuts, cheeses or vegetables.

Enjoy!