



The Birkett Mills Recipes

The Birkett Mills © 2014

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Appetizers: Blini

Russian Appetizer Pancakes

Serves: 4

Ingredients

1 tbsp. sugar
1 package active dry yeast
2 cups all purpose flour
2 tbsp. melted butter or margarine
3 eggs, separated
3/4 tsp. salt
1/2 cup buckwheat flour
Caviar
Smoked salmon
Minced onion
Sour cream

Directions

Scald milk, pour into a large bowl. When lukewarm, add sugar and yeast, mixing well to dissolve yeast. Stir in 1 cup all-purpose flour; cover bowl and set in warm place until "sponge" doubles in volume (about 1-1/2).

Combine butter, egg yolks and salt. Stir down the sponge and add butter-egg mixture, along with buckwheat flour and 1 cup all-purpose flour. Beat egg whites until stiff but not dry, then gently fold into batter.

Cook batter, one tablespoonful per blini, on a hot buttered griddle or skillet. Flip blini to brown second side after batter appears set on top. Cover blini with a towel and hold in 200° oven until serving.

Accompany blini with caviar, smoked salmon, minced onion, sour cream – creative self-service.

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