

SALMON BLINIS



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** 2 min - **Equipment :** -

Ingredients : 4

- 250 g plain flour - 25 g thick crème fraîche - 7 g fresh yeast - 1 pinch salt - 2 sprigs dill - Juice of 1 lime
- 250 ml milk - 25 g butter - 3 eggs - 300 g thick crème fraîche - 200 g St Moret® - or Philadelphia®
cream cheese - Smoked salmon or salmon roe - 1 tsp salt

TO MAKE THE BLINI BATTER

1. Stir the yeast into the milk with a fork until it dissolves. Allow to rest for 1 minute.
2. Separate the eggs.
3. Put the flour, salt, egg yolks and yeast liquid in the main bowl fitted with the dough blade. Process for 30-60 seconds.
4. Beat the egg whites in the bowl with the whisk for 5 minutes, remembering to remove the pusher before you begin.
5. Gently fold the cream into the dough, followed by the egg whites, using the spatula.
6. Heat the blini pan, brush with butter and cook each blini for 1 minute on each side.

TO MAKE THE SAUCE

1.

Put the cream in the mini bowl, followed by the cream cheese, lemon juice, salt and dill in that order.

2. Blend for 30 seconds and set aside in the fridge.

3. To serve, top each blini with a spoonful of sauce and add a morsel of smoked salmon or a heap of salmon roe.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■