



BUCKWHEAT BLINIS WITH CAVIAR

What could be more romantic than Blinis with Caviar? This is a simple recipe and you can customize by adding smoked salmon, capers, onions or any number of your favorite toppings.

INGREDIENTS:

- 1 ½ tsp sugar
- ¼ cup warm water
- 1 ½ tsp active dry yeast
- 1 egg
- 1 ½ cups lukewarm milk
- 1 cup flour
- ½ tsp baking powder
- ¾ cup buckwheat flour
- ½ tsp salt
- ¼ cup butter, melted

*Makes approximately 50 blinis.



METHOD:

In a bowl, dissolve ½ tsp of the sugar in warm water. Sprinkle in yeast; let stand until frothy, about 10 minutes.

In a separate bowl, beat egg, milk and remaining sugar. Add flour, baking powder and salt; beat for 1 minute. Beat in yeast mixture and half of the butter. Cover with plastic wrap; let rise in warm place until doubled in bulk, about 1 hour.

Heat nonstick skillet over medium heat; brush lightly with some of the remaining butter. Without stirring, spoon batter into pan with barely 2 tablespoonfuls of batter to make a 2 ¼ " blini.

Cook until bubbles form on top that do not fill in, about 1 minute. Turn and cook until bottoms are golden, about 30 seconds.

Finish with a dollop of caviar and serve.