



HOBSON'S  
CHOICE

# BLINIS WITH SMOKED SALMON AND CAVIAR

**MAKES 20 - 30 CANAPÉS**

**Gaggenau Appliance:**

Induction cooktop

**Settings:**

Medium heat

**Cooking Time:**

1 minute

**Preparation Time:**

10 minute

**INGREDIENTS**

**Blinis**

15g butter  
140g self-raising flour  
1/2 tsp baking powder  
1 large egg  
1 tbsp caster sugar  
200ml milk  
sunflower oil

**Topping**

15g butter  
140g self-raising flour  
1/2 tsp baking powder

**METHOD**

To make the blinis, place the butter into a ramekin and melt in the warming drawer or in the microwave. Put the flour, baking powder, egg, sugar, milk and melted butter into a food processor and blend until smooth. Transfer the mixture to a large jug or bowl.

Pour a little oil into a large non-stick frying pan and set over a medium heat. Wipe around the base of the pan with a thick wad of kitchen roll to remove the excess oil.

Using a teaspoon, drop 6-8 spoonfuls of the blini mixture into the frying pan, spacing them well apart. Cook for 60 seconds or until the pancakes rise and bubbles appear. Using a palette knife, flip them over and cook for a further 60 seconds until pale golden brown. Transfer to a baking tray lined with parchment.

Cook the remaining pancakes in the same way, greasing the pan with oil between each batch.

Either serve straight away or once cooled, place the tray of blinis into the freezer. Once the blinis are frozen, place into a large, labelled freezer bag and freeze up to 3 months.

To make the canapés, place the blinis into a preheated combi steam oven using the regeneration function at 150°C for approximately 1-2 minutes.

Remove the blinis from the oven and as soon as they are cool enough to handle, spoon a small dollop of crème fraîche onto each one and top with the sliced salmon and a sprinkling of caviar.