

R e c i p e

BLINI WITH QUAIL EGGS AND SMOKED SALMON



BLINI

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Recipe: **JENN DAVIS**



ISSUE

sisterMAG47

INGREDIENTS

2 eggs
50 g buckwheat flour
125 g plain flour
2 tsp baking powder
75 g Greek yoghurt
250 ml whole milk
pinch of sea salt
Spray oil for frying

FOR THE TOPPING

Greek yoghurt
Quail eggs
Smoked salmon
Dill
Sichuan pepper

- STEP 1** In a bowl whisk the eggs until frothy.
- STEP 2** Stir in the flour, baking powder, yoghurt and milk. Beat well to make a smooth batter.
- STEP 3** Spray frying pan with an oil and heat until the pan is hot. Pour teaspoons of batter into the pan and cook over medium heat. When bubbles appear on the surface of the blini and the base is golden turn the blini over and cook the other side.
- STEP 4** Transfer cooked blini to a cooling rack. Repeat with the remaining batter. Serve blinis topped each one with 1 tsp of yoghurt, ½ of quail egg, salmon and dill, season with Sichuan pepper.