

# SMOKED SALMON AND CREAM CHEESE BLINIS



An easy-to-prepare and versatile delicacy which pairs well with both sweet and savoury toppings. Perfect choice for weekend brunches and cocktail parties.



**SERVING SIZE**  
4 adults



**TIME REQUIRED**  
Preparation: 35 mins | Cooking: 10 mins  
Total waiting/resting: 1h 30 mins



**SERVING SUGGESTION**  
Smoked salmon and cream cheese blinis goes well with white wine or aperitifs.



## INGREDIENTS

Item	Quantity
Wheat flour	200g
Buckwheat flour	150g
Full-cream milk (lukewarm)	500ml
Salt	8g
Butter, softened (not melted)	20g
Saf-instant® yeast	8g
Eggs, beaten	1pcs
Smoked salmon (Cut into pieces of approx. 8cm in length)	300-500g
Cream cheese	100g
Chopped spring onions	½ cup

## FEATURED PRODUCT



The additional steps for fermentation in this recipe helps to create a more flavourful blini than those which do not require fermentation of the dough.



## DO YOU KNOW?

### PREPARE THE DOUGH

1. Mix the flour and salt in a bowl.
2. Dissolve yeast in a small amount of water and add this yeast mixture into the bowl of flour.
3. Add the eggs and then the lukewarm milk, little by little, while continuing to mix in a mixer or with a spatula to achieve a smooth mixture.
4. Transfer the mixture into a bowl. Cover the bowl with a damp cloth and leave to rest for 45 mins at room temperature of 26 - 30°C.

### SHAPING

1. Stir the mixture using a spatula. Cover and let sit again for 45 mins.
2. Finally, add the softened butter into the mixture. Mix it well until it has been fully incorporated.

### BAKING / COOKING

1. Melt a knob of butter in a flat pan on medium-low heat.
2. Scoop the dough with a ladle onto the pan. Each piece should be made slightly thicker (about 3-4mm thick). The size of each piece depends on your preference.
3. Flip the blini once you see small air bubbles on the top.
4. Brown the blinis on both sides.

### GARNISHING

1. Place a piece of smoked salmon and a small scoop of cream cheese on each blini.
2. Garnish with some spring onions and cracked black pepper before serving.