



PREP
20 min

COOK
4 min
(per batch)

SERVES
4
(2-3 Blinis per person)

Smoked Salmon Blinis

INGREDIENTS

Blinis

100 g White Mill plain flour

1 tsp White Mill baking powder

Pinch of Stonemill Salt

1 large egg

150 ml Farmdale milk

25 g Pure Valley unsalted butter,
melted (plus extra for frying)

Toppings

200 g The Fishmonger Smoked
Salmon, sliced

100 g Westacre cream cheese

1 tsp lemon juice

Fresh dill sprigs

Black Stonemill Pepper, to taste

DIRECTIONS

For Blinis:

1. In a bowl, sift together flour, baking powder, and salt. In a separate bowl, whisk egg and milk until combined.
2. Gradually add to dry ingredients, whisking to form a smooth batter. Stir in melted butter.
3. Heat a non-stick frying pan over medium heat and brush lightly with butter.
4. Drop teaspoonfuls of batter into the pan, spacing apart. Cook for 1-2 minutes until bubbles form on the surface and edges look set.
5. Flip and cook a further 1 minute until golden. Remove and cool on a wire rack. Repeat with remaining batter.

Assembly:

6. Mix cream cheese with lemon juice until smooth. Spread a little cream cheese mixture onto each cooled blini.
7. Top with a slice of smoked salmon. Garnish with dill and a crack of black pepper.
8. Arrange on a serving platter and serve immediately.



Good Different



Make blinis ahead of time and freeze in an airtight container. Simply thaw and warm gently in the oven before topping for easy Christmas entertaining.