

Salmon and Dill Blini

Embrace the simplicity and superb deliciousness of this lovely recipe! These delightful pancakes are versatile, allowing you to experiment with fillings of your choice. For a light and refreshing twist, try the salmon, dill, and crème fraîche filling—a perfect combination for Russian Blinis that will leave your taste buds satisfied! Made in collaboration with [Alissa Timoshkina](#).

Makes 4 blini.

Ingredients

63g plain flour

125g whole milk

$\frac{1}{4}$ tbsp sugar

pinch of salt

1 egg

butter

100g smoked salmon

For the Filling

handful dill, finely chopped

1 heaped tbsp crème fraîche

pinch of salt

zest of $\frac{1}{4}$ lemon

juice of $\frac{1}{4}$ lemon

Method

- Sieve the flour into a large bowl. Add the salt and sugar.
- Slowly add the milk while you whisk the ingredients together.
- Add 1 tbsp boiling water and the egg. Whisk to combine.
- Add 1 tsp butter to a hot pan. Use a piece of kitchen roll to wipe away the excess once it has melted.

– Add $\frac{1}{2}$ a ladle of the batter to the pan. Swirl the pan to bring the batter to the edges. Cook for 1 minute on both sides. Transfer to a plate and repeat the process with the remaining batter.

– Place all the ingredients for the filling in a bowl and mix well.

– Spread a heaped tsp of filling on the centre of a blini and then add a piece of salmon. Fold the blini in half and then half again. Transfer to a serving plate and repeat the process with the remaining ingredients.

Time to tuck in!