

Smoked Salmon Blinis

Makes about 20

1/3 cup buckwheat flour
2/3 cup all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon kosher salt
3/4 cup plus 2 tablespoons milk
1 extra-large egg
1/2 cup (1 stick) unsalted butter, clarified (divided)
1/2 pound smoked salmon, thinly sliced
Crème fraiche or sour cream
Fresh dill sprigs for garnish



Combine flours, baking powder and salt in a bowl. In a separate bowl, whisk together milk, egg and 1 tablespoon of the clarified butter, then whisk into flour mixture.

Heat 1 tablespoon clarified butter in a medium sauté pan and drop batter into the hot skillet, 1 tablespoon at a time. Cook over medium-low heat until bubbles form on top, about 2 minutes. Flip and cook 1 more minute, or until brown. Repeat with remaining batter. (Wipe hot pan with a dry paper towel between batches.)

To serve, top each blini with a piece of smoked salmon. Add a dollop of crème fraiche or sour cream and a sprig of dill.

Other topping combos:

Cucumber ribbons placed atop a little cream cheese with a fine grating of lemon zest.

A dollop of sour cream and a sprinkling of chopped fresh chives and finely sliced tender asparagus.

Sources: Blini recipe, [Ina Garten](#). Topping suggestions, [Jamie Oliver](#).