

# Blinis with Caviar, Smoked Salmon and Finger Lime Crème Fraiche

---

Enjoy with 2014 Levantine Hill Estate Sparkling Rosé

Makes 30

## Chef's Notes

The complexity of our Sparkling Rosé is incredible, so it is best served with simple, fine ingredients. These baby pancakes (blinis) are the perfect accompaniment to a special occasion. Serve them with caviar or salmon and our simple finger lime crème fraiche.

## Ingredients

For the Blini:

- 6g dried yeast
- 200ml warm tepid milk
- 160g plain flour
- 1 egg
- 1 tsp baking powder
- Pinch of salt
- 1 Tbsp finely cut fresh chives

For the Finger Lime Crème Fraiche:

- 100g Crème Fraiche
- 5 finger limes (just the pearls)

Toppings:

- Caviar
- Smoked salmon

## Method:

1. Warm milk a little in microwave for about 10 seconds. It should be “blood temperature” which means when you put your finger in, it is neither hot nor cold.
2. Whisk in the yeast and let it sit together in a warm space for 5-10 minutes to prove.
3. Whisk together all the remaining blini ingredients and let sit in a large bowl or bottle on the bench for 15-20 minutes to “prove” and bubble.
4. Once your blini mix has doubled in size, take a fry pan, and on a low heat add a dash of oil and a very small knob of butter, then wipe the pan with a paper towel to remove excess oil, if your butter browns a lot then your pan is too hot.
5. Place small mounds of blini batter, around the size of a two-dollar coin, onto the pan, which should cook out to about a fifty-cent coin. Once the bottom is golden brown, turn for one minute. Cook in batches until all the batter has been used and leave on a tray until ready for serving.
6. To prepare the Finger Lime Crème Fraiche, cut them in half length-ways and use a teaspoon to scrape out the pearls. Spread them along a chopping board and pick out the seeds with a small knife.
7. Whisk pearls into your crème fraiche for a zesty moment.

## To Finish:

Serve your blinis with finger lime crème fraiche, caviar and/or smoked salmon. Feel free to add additional classic condiments, such as diced shallot, caper, cornichon/gherkins, avocado and anything else seasonal and fresh.