

# Blinis with Smoked Salmon and Scrambled Eggs



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Recipe by: Laura Vitale

Serves 2

**Prep Time: 10 minutes**

**Cook Time: 10 minutes**

## Ingredients

### For the Blinis:

- \_\_ 2/3 cup of Buckwheat flour
- \_\_ 1/2 cup of All Purpose Flour
- \_\_ 2 Egg, separated
- \_\_ 2 tsp of Granulated Sugar
- \_\_ 1/2 tsp of Salt
- \_\_ 1 tsp of Rapid Rise Yeast
- \_\_ 1/2 tsp of Dried Mustard
- \_\_ 2 Tbsp of Unsalted Butter, melted
- \_\_ 1 cup of Whole Milk, lightly warmed up

### For the eggs:

- \_\_ 4 Eggs,
- \_\_ 1/4 cup of Whole milk
- \_\_ Salt and Pepper to taste
- \_\_ 2 Tbsp of Unsalted Butter

### For the remaining Recipe:

- \_\_ 4oz of Smoked Salmon
- \_\_ Fresh Chopped Chives

1) To make the blini, sift both kinds of flour, mustard and salt into a large bowl and set aside.

2) In a small bowl, using an hand held electric whisk, whisk the egg white until stiff peaks form but not too stiff, set them aside for a few minutes.

3) In a small bowl, add the warm milk and sugar, sprinkle the yeast over the top, let it stand for about 2 minutes.

4) Add the yeast mixture, melted butter, and egg yolk to the flour mixture and whisk it all together to combine but just make sure you dont over mix.

5) Fold in the whipped egg whites gently, cover the bowl with a kitchen towel and let it sit for about half an hour.

6) Preheat a griddle over medium heat (or a small skillet to make them one by one sizzling in butter) and add a couple tablespoons of butter, to make breakfast size blinis, dollop about 1/3 of a cup of batter onto the hot griddle and cook the little cakes for about 3 minutes on one side and two minutes on the other or until they are totally cooked through.

7) To cook the eggs, melt the butter in a large skillet over medium low heat, meanwhile, in a bowl, whisk together the eggs, milk salt and pepper.

8) Pour the eggs in the pan, using a wooden spoon, constantly move the eggs around cooking them gently. The eggs will only take a few minutes to cook so pay attention, they are ready when they are firm but still have a bit of softness to them.

9) Top your blini with some of the eggs, a couple pieces of smoked salmon and a sprinkle of chopped chives.

