

# Margrit Mondavi's Blini

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## Ingredients:

- 1/4 cup all-purpose flour
- 1/4 cup buckwheat flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon kosher or sea salt
- 1 large egg, beaten
- 1/2 cup plus 2 tablespoons milk, or more if needed
- 2 tablespoons clarified butter, or more if needed, melted
- 6 to 8 ounces smoked salmon or smoked trout
- 1/3 cup labneh, crème fraîche or sour cream
- Fresh dill or thinly sliced chives for garnish



## Directions:

In a bowl, whisk together the all-purpose flour, buckwheat flour, baking soda and salt. In another bowl, whisk together the egg and milk. Add the dry ingredients to the liquid ingredients and whisk well to blend. The batter should be a little thinner than pancake batter. Transfer it to a container with a pour spout.

Heat a griddle or nonstick skillet over medium heat. If using a skillet, be sure it rests level on the burner. When hot, brush lightly with melted butter. Carefully pour enough batter onto the griddle to spread into a 2-inch circle (or any size you like). Cook until bubbles appear on the surface and the blini begin to brown lightly around the edges, about 45 seconds. Turn with an offset spatula and cook on the second side until done, about 45 seconds. Taste the first one or two and adjust the heat or timing as needed.

Transfer the first batch of blini to a serving platter. Brush with melted butter. Top while hot with a piece of smoked salmon, a dollop of labneh and a sprig of dill or sprinkle of chives. Serve immediately. Repeat until you have used all the batter.

**Makes about 32 two-inch blini**