

# BUCKWHEAT BLINI WITH SMOKED SALMON

1 teaspoon dried yeast  
¾ cup plain (all purpose) flour  
¾ cup buckwheat flour  
1 egg, separated  
4 tablespoons unsalted butter, melted  
½ teaspoon white sugar  
1 teaspoon salt  
¾ cup lukewarm buttermilk

1 4-ounce package of thinly sliced smoked salmon  
1 cup crème fraîche  
½ cup minced chives

Combine yeast and ¾ cup warm water in a large bowl and stir to dissolve, then stand in a warm place for 10 minutes or until foamy. Slowly whisk in plain flour, then cover with a clean tea towel and stand in a warm place for 1 hour or until doubled in size.

Meanwhile, in a separate bowl combine buckwheat flour, egg yolk, 1½ tablespoons melted butter, sugar, milk and sea salt and whisk to combine, then gently fold into yeast mixture. Cover and stand in a warm place for 1 hour or until risen by half.

Whisk egg white until soft peaks form and fold through batter. Heat a heavy-based frying pan over medium heat, brush with remaining butter and cook batter, in batches, for 1-2 minutes or until bubbles appear, then turn and cook for another minute or until cooked through. Keep warm.

Top with smoked salmon, a dollop of crème fraîche and chives.