

Blinis, mushroom persillade and a dill cream sauce |

Recipe for 12 Tapas

Description

A garnish of mushrooms and parsley served on a thick, crispy and tender crêpe.

Served with a dill cream.

Note

This recipe can be enjoyed as a vegetarian starter or as canapés for an aperitif.

Ingredients

Blini batter

- 135 Gr Flour
- 5 Gr Baking powder
- 2 Pinch(es) Salt
- 15 Gr Icing sugar
- 130 Ml Milk
- 2 Unit(s) Egg
- 30 Gr Melted butter

Mushrooms

- 225 Gr Button mushrooms
- 2 Clove(s) Chopped garlic
- 4 Sprig(s) Chopped parsley

Dill cream

- 150 Ml Sour cream
- 2 Sprig(s) Dill

Preparation

- Preparation time **45 mins**
- Resting time **15 mins**

Blinis

In a mixing bowl, combine the flour, the baking powder, the icing sugar and the salt.

Wisk the milk and the eggs until smooth, add the melted butter, then mix again.

Incorporate your dry ingredients into your milk mixture, mixing and folding with a whisk. Once homogenous, let the mixture rest for at least 10 minutes.

Add a pad of butter to a frying pan on medium heat. Once the butter is melted pour out a small ladle full of blini batter. Once you see bubbles forming it is time to flip it until a nice golden color is achieved on both sides.

Mushroom Persillade

Clean the mushrooms by wiping them with a damp cloth. Slice them.

In a hot skillet with vegetable oil, cook the mushrooms. Once they have nicely coloured, add the

parsley and minced garlic. Season to taste.

Dill cream

Mince the dill finely and combine with the sour cream. Season to taste.

Plating

Generously spread the dill cream on your blinis. Garnish with the persillade mushrooms.

Bon appétit!