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QUICK CAVIAR BLINIS

INGREDIENTS FOR 24 MINI BLINIS:

- 4 Eggs
- 3 Cups of Buttermilk
- 3 Cups of Pastry Flour (or Buckwheat Flour)
- 1 Teaspoon of Salt
- 2 Teaspoons of Fast Acting Baking Powder
- 1 Tablespoon Sugar
- 8 Tablespoons melted unsalted Butter (1 Stick as Ingredient)
- &
- 8 Tablespoons of unsalted Butter (1 Stick used to cook)

INSTRUCTIONS

1. Mix all ingredients well.
2. Cook the batter in a Medium High Heated Skillet. It is ready quickly! Sear each Blini (four inches / 10 cm or smaller in diameter) for 60 seconds first side and 30 seconds, the reverse. Use the second stick of butter to lubricate the skillet often. Do not let the pan get too hot or the Blinis will burn. You want them dark brown, not black! Pay attention, this part is laborious!
3. Freeze leftover Blinis in tightly wrapped plastic. To use, place in foil wrap, steam over boiling water for about 10 minutes, until hot.

CLASSIC CRÈME FRAICHE

INGREDIENTS FOR 24 SERVINGS:

- 2 Cups Heavy Cream
- 1.5 Cups of Sour Cream
- For larger amounts, multiply the amount of Heavy Cream by .75 to find the amount of Sour Crème to use.
- Or
- Multiply the amount of Sour Crème you wish to serve by 1.33 to find the amount of Heavy Cream to use.

INSTRUCTIONS:

1. Heat Heavy Cream, stir for about 2 minutes until lukewarm (~85 degrees F).
2. Whisk Sour Cream for about 1 minute.
3. Mix Heavy Cream and Sour Cream. Cover and leave at room temperature for 12 to 15 hours.
4. Once thick, transfer to a container. Refrigerate, up to a week and a half.

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