

Lemon Blinis with Caviar and Scallion Crème Fraiche

Courtesy of epicurious.com
Submitted by Carolyn Wilson
Makes 12 small blinis

Ingredients

- 1/3 cup crème fraiche or sour cream
- 2 Tbsp very thinly sliced scallions, divided
- 3 Tbsp whole milk
- 1 large egg
- 2 tsp grated lemon zest, divided
- 1/4 c buckwheat flour
- 1/4 tsp baking powder
- 1/4 tsp sugar
- Pinch of salt
- 2 Tbsp unsalted butter, divided
- 2 oz caviar, such as trout caviar or salmon roe

Directions

1. stir together crème fraiche and 1 Tbsp of the scallions
2. Melt 1 Tbsp butter in a large non-stick skillet over low heat and scrape into a small bowl. Whisk in milk, egg, and 1 tsp zest. Add flour, baking powder, sugar, and salt and whisk until smooth
3. Melt half of remaining butter in a large nonstick skillet over medium-low heat
4. Drop 6 rounded tsp batter into skillet and cook until tiny bubbles form on the surface, edges appear dry, and undersides are golden, about 2-3 minutes
5. Flip and cook until golden and cooked through, about 1-2 minutes more. Transfer to a plate and cover with foil to keep warm.
6. Melt remaining 1/2 Tbsp butter in skillet and make 6 more blinis (you will have a little batter left over).
7. To serve, top blinis with a small dollop of scallion crème fraiche and some caviar, then sprinkle with remaining lemon zest and scallion.

