

# Salmon Blinis with Whipped Butter



Whip together this delicious salmon blini recipe for the whole family to enjoy.

*Recipe supplied by Western Star.*

## **Ingredients**

Blinis

150 g plain flour

2 tsp caster sugar

3 tsp baking powder

180 ml full cream milk

1 egg

50 g Western Star Salted Butter, melted

350 g Smoked Salmon

Whipped Lemon Brown Butter

150 g Western Star Salted Butter

1 lemon, zested

## Method:

1. In a large bowl, sift in the flour, baking powder, sugar and a pinch of salt. In a medium bowl, whisk together the milk, egg and half of the melted butter. Gradually whisk the wet ingredients into the dry ingredients, until a smooth batter forms. Transfer into the fridge for 30 minutes.
2. While batter chills, prepare the Whipped Lemon Brown Butter. In a heavy based frying pan melt butter. Continue to cook the butter until it starts to brown. Remove and refrigerate until completely cool.
3. Place the cooled butter into the bowl of a stand mixer and whip for 3-4 minutes, or until light and fluffy. Add the lemon zest and mix until combined.
4. Heat a large non-stick fry pan over a medium heat. Lightly brush the pan with a small amount of the remaining melted butter. Add around one tablespoon of batter to the pan and cook for 1 minute or until small bubbles appear on the surface. Flip and cook for a further 30 seconds or until cooked. Repeat with the remaining butter and batter.
5. To serve, top the blinis with the whipped butter and smoked salmon.