



Blini with Salmon and Dill

A taste of the North

Preparation

1. Beat the eggs until smooth. Stir in the buckwheat flour, Self-raising flour, baking powder and oil. Add the Alpro Oat Drink and whisk until you have a smooth batter.
2. Melt a teaspoon of margarine in a frying pan and spoon in a teaspoon of batter for each blini. Leave enough space between each blini, because the batter expands a bit during baking.
3. Cook the blini's until the top is cooked, turn over and cook on the other side until golden brown. Repeat with the remaining batter.
4. Put some smoked salmon on the blini's and spoon on top a teaspoon of Alpro Simply Plain, a little bit of caviar and garnish with a sprig of dill.



4 portions



30min



Ingredients

- 2 eggs
- 100 g buckwheat flour
- 75 g Self-raising flour
- 1 tsp baking powder
- 1 tbsp oil
- 250 ml Alpro Oat drink
- 200 g smoked salmon
- 6 tbsp Alpro Simply Plain soya alternative to yogurt
- 4 tbsp fish eggs
- Fresh dill

Made with

Oat Original



Simply Plain

