

BLINIS WITH OYSTERS & HORSERADISH CREAM

by Sally James

Makes 12



A perfect appetizer for a summer party or cocktails. These small, earthy, Russian-style pancakes, and creamy horseradish cream, are a lovely balance to the briny oysters.

..... I N G R E D I E N T S

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| 1 | C | Marscapone (or crème fraiche / thick sour cream) | <i>Blinis</i> |
| | | | 1/ 2 C skim milk or water |
| 1 | T | horseradish relish | |
| | | | 1/ 2 C beer |
| 1 | T | chives, chopped | |
| | | | 1 tsp sugar |
| 1 | T | lime juice | |
| | | | 1/ 2 C buckwheat flour |
| 1 | tsp | lime zest | |
| | | | 1 C self-rising flour |
| | | | 2 eggs, beaten |
| | | | cracked pepper to taste |
| | | | 12 oysters, freshly shucked |
| | | | grapeseed or olive oil for brushing pan |

..... D I R E C T I O N S

Mix together the Marscapone, horseradish, chives and lime in a small bowl and refrigerate until ready to use (for flavors to develop, allow at least 1 hour).

To make the blinis, combine the flours and sugar in a large bowl. Make a well in the center, add the egg, stir in a little of the flour, then add the beer and stir again. Finally, add the milk and stir until just combined.

In a clean bowl, beat egg white until soft peaks form and fold gently into mixture with the pepper.

Heat a non-stick fry pan and brush with oil. Place a tablespoon of the mixture for each blini in pan (you'll get about 5-6 in an average pan). When bubbles rise to the surface, turn the blinis and cook 30 second further or until browned. Place on absorbent paper and keep warm in a low oven until ready to use, or serve cold.

To serve, top with a dollop of Horseradish Cream and an oyster. Garnish with chopped chives or salmon roe, if desired.

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