

HOMEMADE BLINIS

with mackerel dip



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** 15 min - **Equipment :** -

Ingredients : 4/6

- BLINIS : - 250 g plain yoghurt - 2 eggs - 250 g plain flour - 1 tsp baking powder - 2 pinches salt -
 - MACKEREL DIP: - 1 shallot, halved - 200 g tinned mackerel fillets - pinch chilli pepper or smoked paprika -
 - 10 sprigs* chives, chopped - 180 g full fat cream cheese such as Philadelphia® - zest 1 lemon (optional) -
 - 5 peppercorn blend
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BLINIS

1. Put the blini ingredients into the metal bowl and run the PASTRY/CAKE programme. If necessary, push the mixture down.
2. Put the blini batter in a bowl and refrigerate for 1 hour. Prepare the dip.
3. Cook the blinis in a blini or small non-stick pan: when holes appear on the surface of the dough, turn and cook the other side of the blini.

MACKEREL DIP

1. Fit the food processing bowl; install the mini bowl and mini blade. Peel, and halve the shallot; chop in the mini bowl with the FOOD PROCESSOR programme, 20 seconds.
2. Drain the mackerel; place it in the mini bowl and add the remaining dip ingredients. Pulse for about 10 seconds to obtain a smoky-flavoured, spreadable paste.

Chef's tip :

Vary the recipe using fish such as tinned sardines, tuna or smoked salmon, instead of the mackerel.

Cook Expert ■

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