

◆ **HANDLEY BRUT ROSÉ** ◆

BLINI WITH CRÈME FRAICHE AND CAVIAR

Sindy Sellers

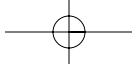
2 cups buckwheat flour
2 packages active dry yeast
(1/2 ounce or 4 teaspoons)
1 teaspoon salt
2 eggs, separated
2 teaspoons sugar
1 cup warm water

1/2 cup melted butter
1 1/2 cups whole milk, warmed
Melted butter for griddle
Crème Fraiche
Caviar
Fresh dill or chives for garnish

Combine flour, yeast, and salt in a medium mixing bowl. Combine egg yolks, sugar, melted butter, warm water, and warm milk. Pour over dry ingredients, and stir until just combined. Cover, place in a warm area, and let rise for 1-2 hours or until small bubbles appear on the surface.

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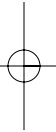
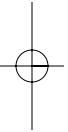
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Beat egg whites until they form soft peaks, then fold into batter.

To cook: Heat a griddle or fry pan over medium flame, brush with melted butter, drop heaping teaspoons of batter across griddle, making pancakes 1 1/2 - 2 inches in diameter. Cook pancakes for 2-3 minutes, then flip onto other side and cook for 1 more minute.

To serve: Place a dollop of crème fraiche on each pancake, top with caviar and a snip of fresh dill or chives.



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