

Blinis, mushroom persillade and a dill cream sauce

Recette pour 12 Tapas

Description

A garnish of mushrooms and parsley served on a thick, crispy and tender crêpe.

Served with a dill cream.

Ingrédients

Blini batter

- 135 Gr Wheat flour
- 5 Gr Baking powder
- 2 Pinch(es) Salt
- 15 Gr Icing sugar
- 130 Ml Milk
- 2 Unit(s) Egg
- 30 Gr Melted butter

Mushrooms

- 1 Cello Button mushrooms
- 2 Clove(s) Chopped garlic
- 4 Sprig(s) Chopped parsley

Dill cream

- 200 Ml Sour cream
- 2 Sprig(s) Dill

Préparations

Temps de préparation **45 mins**

Temps de repos ? **15 mins**

Blinis

In a mixing bowl, combine the flour, the baking powder, the icing sugar and the salt.

Whisk the milk and the eggs until smooth, add the melted butter, then mix again.

Incorporate your dry ingredients into your milk mixture, mixing and folding with a whisk. Once homogenous, let the mixture rest for at least 10 minutes.

Add a pat of butter to a frying pan on medium heat. Once the butter is melted pour out a small ladle full of blini batter. Once you see bubbles forming it is time to flip it until a nice golden color is achieved on both sides.

Mushroom Persillade

Clean the mushrooms by wiping them with a damp cloth. Slice them.

In a hot skillet with vegetable oil, cook the mushrooms. Once they have nicely coloured, add the parsley and minced garlic. Season to taste.

Dill cream

Mince the dill finely and combine with the sour cream. Season to taste.

Plating

Generously spread the dill cream on your blinis. Garnish with the persillade mushrooms.

Bon appétit!