

## SMOKED SALMON BLINIS

(Recipe courtesy Wolfgang Puck, *The Wolfgang Puck Cookbook* Random House, 1986)

Yield: Serves 8 to 10

2 cups all purpose flour  
1-teaspoon baking powder  
3 cage-free eggs, separated  
1-1/2 cups buttermilk  
6 tablespoons (3 ounces) unsalted butter, melted  
5 tablespoons vegetable oil  
1 cup diced onions  
2 heaping tablespoons chopped fresh dill  
1-1/2 teaspoons salt  
1-1/2 teaspoons white pepper  
1-cup sour cream  
2 tablespoons chopped fresh dill  
Salt  
Freshly ground white pepper  
4 to 5 ounces Smoked salmon, whitefish, or sturgeon, cut into paper-thin slices  
Fresh lemon juice  
8 to 10 dill sprigs for garnish

1. In a small bowl, sift together the flour and baking powder. Reserve.
2. In a separate bowl, whisk together the egg yolks, buttermilk, and 3 tablespoons melted butter. Reserve.
3. In a medium skillet, heat 2 tablespoons of the oil. Over medium-high heat, sauté the onions until golden, 6 to 8 minutes. Transfer to a large bowl, cool slightly, and stir in the dill. Stir in the flour mixture, salt, and then the egg yolk mixture.
4. Using a wire whisk or an electric mixer, whisk the egg whites until shiny and firm but not dry. Stir a little into the batter, and then fold in the remaining whites.
5. In a small bowl, whisk together the sour cream and dill and season with salt and pepper to taste. Refrigerate until needed. \*
6. In a small bowl, combine the remaining 3 tablespoons melted butter with the remaining 3 tablespoons oil. Heat a 10-inch nonstick skillet or griddle and brush with some of the butter mixture. For each pancake, pour ½ cup of batter onto the griddle and, over a medium flame, cook until brown on one side. Turn and brown the other side, brushing the skillet or griddle with the butter mixture as necessary. (This makes a pancake approximately 6 inches in diameter). As the pancakes are cooked, transfer to a tray lined with a clean towel and keep warm in a low oven while preparing the remaining pancakes.

Presentation: Place one pancake on each of 8 or 10 heated plates. Spread some of the sour cream mixture over the pancake and arrange a slice of smoked fish on the cream. Squeeze a little lemon juice over the fish and garnish with a sprig of dill. Serve immediately.

To prepare ahead: Through step 4, keeping the batter chilled in a bowl of ice water.

Note: You can also make smaller pancakes, using 2 tablespoons of batter, making 2-1/2-inch pancakes. You can cut the smoked fish into smaller pieces or chop and stir into the cream as above.

\*Salmon can be chopped, stirred into the sour cream, and spread over the pancake as above.