

SMOKED SALMON AND BEETROOT BLINIS

(slightly adapted from [Prue Leith's recipe](#))

For the blinis:

170g all purpose-flour

2 tsp baking powder

pinch of salt

1 large egg, separated

1 tbsp olive oil

220ml whole milk

For the topping:

100g cooked beetroot

1 tsp hot prepared horseradish

pinch of crushed sea salt

125g cream cheese

smoked salmon, flaked

¼ lemon

Make the blinis. Sift the flour and salt into a bowl. Make a well in the centre, then add the egg yolk and the olive oil and whisk, drawing in the flour. Slowly add the milk, whisking to a smooth batter. In a separate bowl, using a hand-held electric blender, whisk the egg white to stiff peaks, then gently fold them into the batter.

Heat a non-stick frying pan over a medium heat. Once the pan is hot, spoon 1 tablespoon of the batter into the pan and cook for 1–2 minutes, until the edges are set and the mixture is bubbling. Turn the blini over and cook until golden brown on the other side, then place on a wire rack to cool. Cook in batches using the remaining batter until you have 12 blinis. Set aside to cool.

For the topping, place the beetroot, horseradish cream, salt and 50g of the cream cheese in the bowl of mini food processor and blitz until smooth. Spoon the beetroot mixture into a clean bowl and fold in the remaining 75g of cream cheese, until evenly combined, thick and smooth. Spoon the mixture into a piping bag fitted with a medium piping tip.

Pipe a swirl of beetroot mixture onto each blini, then top with flakes of the hot smoked salmon. Squeeze the lemon juice over the top, then garnish with fresh dill.