

Cooking with Culture

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Bliny - Russian Crepes

Ingredients:

1 cup all-purpose flour
3 cups milk
2-3 eggs
0,5 teaspoon baking soda
2 tablespoon vegetable oil (plus some for oiling the pan)
0.5 teaspoon salt

Method

Mix salt, baking soda and flour thoroughly. The flour can be sifted so that there are no lumps in it. Beat eggs and mix it with 3 cups of warm milk. Combine liquid mix with the flour. Add 2 tablespoon of vegetable oil or melted butter to the mix. Mix it until batter becomes smooth. Heat the pan. Grease it with a little bit of oil or butter. Pour thin layer of batter evenly. Cook about 1-2 minutes until light brown on one side and flip it.

Bliny can be served with butter, sour cream, black or red caviar, and smoked salmon. Blini can also be filled with meet, cream cheese, or cottage cheese. They can be served as a desert. For that add 1 tablespoon of sugar to the batter and serve with jam or preserves.

Servings: 2-3.

Ethnic Heritage: Eastern European/ Russian

Family or Celebration Usage: Spring celebration or any special occasion