

Potato blini



Marieta van Bladeren

Nigella se aartappel blini. Maar ek dress hom soos die foto

Potato blini

Ingredients

3 eggs

1/2 cup full fat milk

2 spring onions/scallions finely sliced

2 tablespoons olive oil

3/4 cup smash/potato flakes

1/4 cup all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon lemon juice

About 10 ounces (300g) smoked salmon

Small bunch dill or packet

Directions

In a batter jug, whisk the eggs, milk, finely sliced spring onions/scallions and olive oil together.

Stir in the smash/potato flakes, flour and baking powder and then finally the lemon juice.

Heat a flat griddle, and drop tablespoon sized dollops of the mixture onto the hot griddle.

Cook for about 30 seconds a side or until golden brown and firm enough at the sides to flip.

Once you have made the pancakes, and they've cooled a little,

tear off tiny strips of smoked salmon and arrange the small slices on each pancake.

Decorate each salmon topped pancake with a tiny feather of dill.