



Salmon Blini Tortes with Caviar

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 12 Servings**

- 6 ea. Eggs, hard boiled, finely chopped
- 4 oz. Sour cream
- 1 1/2 oz. Fresh chives, finely chopped
- 6 oz. Flour, wheat
- 9 oz. Flour, All purpose
- 2 Tlb. Sugar, granulated
- 1 tsp. Baking powder
- 3/4 tsp. Salt
- 1 1/2 c. Milk, whole
- 6 ea. Eggs, separated
- 3 ea. Butter sticks, unsalted, melted and cooled, divided
- 1 1/2 # Smoked salmon, thinly sliced at room temperature
- 12 oz. Salmon Caviar
- As needed: Sour cream, garnish
- As needed: Fresh chives, chopped, garnish

Preparation Instructions:

- 1. To make the egg salad:** Combine in a mixing bowl, hard boiled eggs, sour cream and chives.
- 2. To make the blini:** Whisk together the flours, sugar, baking powder and salt. Then add the milk and egg yolks and whisk until smooth.
- 3.** Beat egg whites with whisk in another bowl until it just holds soft peaks. Fold into batter along with melted butter.
- 4.** Brush a nonstick skillet with melted butter, then heat over medium heat until hot. Working in batches of 6 to 8, drop 1 level tablespoon batter per pancake into skillet and cook until bubbles appear on surface and undersides are golden. Flip over and cook for additional minute. Brush blini on both sides with melted butter, and transfer to a plate to keep warm. Cover with foil. Repeat until batter is all used.
- 5. To Fill Tortes:** Drop smoked salmon on blini and top with egg salad. Spoon caviar onto additional blini and stock on egg-salad-topped blini. Serve immediately

Ingredients		Maines Product Code #	Amount
Eggs	Maines	092112	6 ea.
Sour Cream	Crowley	030745	4 oz.
Fresh chives	Fresh	097252	1 1/2 oz.
Flour, wheat	General Mills	381215	6 oz.
Flour, All Purpose	Gold Medal	381254	9 oz.
Sugar, granulated	Domino	380424	2 Tlb.
Baking powder	Calumet	389100	1 tsp.
Salt	Katy's Kitchen	340620	3/4 tsp.
Milk, whole	Crowley	094200	1 1/2 c.
Eggs	Maines	092112	6 ea.
Butter, unsalted	Grassland	000112	3 ea.
Smoked Salmon	Jail Island	095067	1 1/2 #
Salmon Caviar	Commodity	095173	12 oz.