



Ingredients:

For the Buckwheat blinis:

- 50g buckwheat flour
- 120g self-raising flour
- Pinch of salt
- 80g unsalted butter and extra for frying
- 185ml full fat milk
- 1 egg

Method:

Sift the dry ingredients together into a large mixing bowl. Make a well in the center of the flour mixture and add the butter, egg and milk. Whisk until you have a smooth batter.

Heat a large frying pan and add the extra butter – about the size of the top of your thumb. Ensure that the pan is coated evenly. Cook to the desired measure – you can use a tablespoon. Cook for about one minute or until small wholes appear on the surface and the bottom is golden brown. Flip and cook for another minute, remove from the pan to cool as you continue with the rest of the batter.

If you want the blinis perfectly round, fill the pan with batter and once cooked, cut out round shapes with the rim of a glass.

Makes about 12 small blinis.

Beetroot pate:

- 225g cooked beetroot
- 200g smooth cottage cheese plain
- 2 Tbsp. lemon juice
- 1 tsp. mixed dried herbs
- 1 Tbsp. ginger, peeled and grated
- 1 Tbsp. balsamic vinegar

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2 tsp. Dijon mustard
1 Tbsp. sugar
1 Tbsp. olive oil
Salt and pepper
Fennel for garnish

Pure the cooked beet and set aside.

Place all the other ingredients into a blender and blitz until smooth and silky.

Mix the mixture with the beet pure.

Leave in the fridge for 15 minutes for a firmer texture.

100g cold smoked trout ribbons, halved

150g Trout roe

Spoon a generous amount of the beetroot pate onto each of the cooled blinis. Roll half a ribbon of trout and press onto the pate. Top with fennel and trout roe.

Serve immediately.