



THE NEW YORK BAKERS RECIPE COLLECTION

100% Buckwheat Blini (Serves 4-6)

Step One:

Volume	Ingredient	Ounces	Grams	Baker's Percentage
1¾ cups	Sour cream	14.00	400	333%
1 tsp	Granulated sugar	0.20	6	5%
2 tsp	Instant yeast	0.30	9	8%
1 cup	Buckwheat flour	4.20	120	100%

1. Warm the sour cream in a double boiler or over hot water until it feels warm to the touch, about 110°F/43°C. Add the sugar and yeast and stir to dissolve, then add the buckwheat flour and mix into a moderately soft dough.
2. Cover and let ferment for 2-3 hours, until the dough is bubbly and has expanded noticeably.

Step Two:

Volume	Ingredient	Ounces	Grams	Baker's Percentage
¾ cup	Whole milk	6.00	170	140%
1 tsp	Table salt	0.20	6	5%
2 tbs	Unsalted butter	1.00	30	25%
1	Large egg, separated	1.75	50	42%
	Unsalted butter for frying			

3. Heat a heavy pan or griddle over low-medium heat to the point where a drop of water sizzles and boils away quickly, but does not bounce.
4. In a saucepan, warm the milk and add the salt and 2tbs/1.00oz/30g of butter, stirring until the butter is melted. Add the egg yolk and the milk mixture to the buckwheat dough, stirring into a smooth batter.
5. Whisk the egg whites until they form stiff peaks and fold them into the batter only until any white streaks disappear.
6. Melt butter on the griddle as needed and pour 3" circles of batter. Bake until holes form around the edges, then flip and finish. Serve hot with sour cream and chopped chives, caviar or smoked fish; or with chopped hard-cooked egg mixed with salt, oil and fried chopped onions.