

## Beetroot Blinis with Smoked Salmon



Allergens: milk, wheat, eggs, fish

**Serves:** 20

**Profitability:**

**Author:** Premier Foods

**Ingredients:**

½ whole cooked beetroot

90g Greek yogurt

50g whole egg

1g sodium bicarbonate

70g McDougalls Self-Raising Flour

The topping

100g cream cheese

100g smoked salmon trimmings

20 sprigs dill

**Steps:**

Place all the ingredients except for the toppings into a food blender and mix to a smooth batter

Drop spoonfuls of the batter into a non-stick pan and brown gently on both sides, then place on

a wire rack

Spread each blini with a seasoned cream cheese and top with the smoked salmon and dill.  
Serve cold

Hints & Tips: The blinis will keep in an airtight container for a day and can also be frozen