

Larrikin Cookin'

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Brexit was another modern example of a really bad decision made on the back of hype and populism. So here's a recipe to cosy up to the Russians as venture capital flees Britain. Depending what you have it with, this recipe explains the fishy smell of Boris Johnson and the right wing nongs who bankrolled and browbeat the vote to leave the European Union.

Here's a recipe to cook when you are watching the national economy slide down the storm water drain on the back of global warming-induced heavy weather. Gee thanks, Theresa May and her merry band of Brexiteers. These blinis will only cost billions.

If ever there was another reason for Australia to become a republic and ditch the English apron strings, it's Brexit blinis.

You'll need:

- 100g buckwheat flour
- 75g plain flour
- 7 gm (1 sachet) dried yeast
- 170 ml milk
- 1 tsp honey
- 50 gm butter, coarsely chopped
- 120 ml buttermilk
- 2 eggs, separated

Then:

- Sift flours into a large bowl, add yeast and a pinch of salt, stir to combine and form a well in the centre.
- Warm the ordinary milk, honey and 20gm butter in a small saucepan over low heat to lukewarm, remove from heat, add buttermilk (to cool it down a little – regular milk works fine) and yolks, whisk to combine.
- Gradually add warmed milk mixture to flour mixture and mix to combine.
- Stir until a smooth, thick batter forms. Cover with a damp tea towel and set aside in a warm place to prove (1 hour).
- Whisk eggwhite and a pinch of salt in a clean bowl. Gently fold eggwhite through flour mixture.
- Brush a frying pan or crêpe pan with a high flashpoint oil and add a little butter, heat over medium heat. Add tablespoonfuls of blini mixture in batches, cook until bubbles form on the surface (2-3 minutes).
- Turn, cook until golden (30 seconds), remove from pan. Wipe out pan with absorbent paper, repeat with remaining oil/butter and batter. Blini are best eaten on day of making.

Depending on your income bracket, top your blinis with one (or more) of

- Caviar (Iranian for the toffs)
- Smoked salmon
- Mascapone
- Cream cheese
- A tired lettuce leaf (for most of us)

Happy cooking.

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