



Pumpkin and Buckwheat Blini with Fresh Fruit 'Caviar' Topping

Blini, small buckwheat pancakes, are traditionally served with sour cream or crème fraiche with caviar and chives, smoked salmon, apple sauce, or jam. These, with pumpkin, are flavorful and easy. Great for appetizers or brunch. Made with our [Baking & Pancake Mix](#) and [Pumpkin Bread Mix](#).

Ingredients

Blini

- 1 cup [Pamela's Baking & Pancake Mix](#)
 - ½ cup [Pamela's Pumpkin Bread Mix](#)
 - ¼ cup buckwheat flour
 - ¼ tsp salt
 - 1 egg, large
 - 2 TBSP oil
 - 1¾ cups milk
- ### Reduced Sherry Sauce with Fresh Fruit 'Caviar'
- ½ cup Cream Sherry (dark and sweet)
 - ¼ cup honey
 - 2 nectarines, finely chopped
 - ½ pint blueberries, small preferred
 - 1 cup pitted cherries, finely chopped

Directions

Blini:

In a medium size bowl, whisk together the dry ingredients. In a smaller bowl, whisk egg, then add oil and milk and whisk to combine. Add to dry ingredients and whisk until completely smooth with no lumps.

Heat a non-stick pan or griddle to medium, brush lightly with oil and make small 3-inch pancakes; test the first pancake for correct temperature of the griddle. Flip when bubbles have appeared over most of the pancake and the edges are cooked.

Chef's Note: You can adjust the batter with a little more milk if it thickens as you make the Blini.

Sherry Sauce:

Slightly reduce the sherry in a small pan over medium heat about 3 to 4 minutes. Add honey and mix to combine.

Serve reduced sauce separately in carafe or pitcher, or mixed with the fruit 'caviar,' and a bowl of sour cream or crème fraiche.

Chef's Note: Use whatever fruit is in season for the very best flavors. You can skip the sauce and simply serve the Blini with fruit and sour cream.

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