



Recipes

Blini with Smoked Salmon & Creme Fraiche Ariana Feygin

INGREDIENTS:

- 1 cup buckwheat flour
- 1 cup all-purpose flour
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 2 cups buttermilk
- 1-2 tbsp honey
- 2 eggs
- 3 tbsp melted butter
- 1 cup crème fraiche
- 1/2 pound smoked salmon (thinly sliced)
- Fresh dill and lemon zest for garnish

INSTRUCTIONS:

In a large mixing bowl, sift together the flours, salt, baking powder, and baking soda. In a separate bowl, combine eggs, honey, buttermilk and melted butter. Whisk the wet ingredients into the dry ingredients until a smooth batter is formed.

Add a skillet to the stove and heat on medium high, dropping in a knob of butter or brushing on a small amount of oil to ensure the blini don't stick. Drop spoonfuls of batter into the pan, 1 tablespoon at a time (they should be slightly larger than a quarter) and cook 1-2 min per side, flipping once bubbles form around the edges.

To serve, top blinis with a teaspoon of crème fraiche, smoked salmon and garnish with fresh dill and lemon zest. Enjoy!

Cranberry Ginger Mojito Jason Suss, A Proper Pour

INGREDIENTS:

- 2 oz rum
- 1 oz cranberry juice
- 2 lime wedges
- 4 oz ginger beer
- 8 to 10 mint leaves and a sprig of mint (both optional)
- Glass of ice

INSTRUCTIONS:

In a cocktail shaker,* add 2 oz rum, 1 oz cranberry juice, 2 lime wedges and 8 to 10 mint leaves (optional).

Muddle with muddler or back of wooden spoon. Add ice and shake.

Add 4 oz of ginger beer to the shaker. Strain into a glass full of ice.

Garnish with a lime wheel and optional sprig of mint.

**If you do not have a cocktail shaker, use a tall glass. Add rum, cranberry juice, lime wedges and optional mint leaves and muddle. Add ginger beer and give a quick stir. Add ice until glass is full.*

Crème Brûlée (makes 4) David Fhima, Fhima's Minneapolis

INGREDIENTS:

- 1 full vanilla bean or 1 tsp vanilla extract (pure)
- 2 cups heavy cream
- 6 large egg yolks
- ¾ cup superfine sugar

INSTRUCTIONS:

Heat oven to 200 degrees.

Split 1 full vanilla bean down the center. Scrape out all the seeds and place into a large bowl.

Take the vanilla bean pod and place in a small pot with 2 cups heavy cream. Heat the heavy cream over the stove until the cream is simmering, do not boil. Stir constantly so a film does not develop.

In the bowl with the vanilla bean seeds (or vanilla extract), add the egg yolks and 1/2 cup superfine sugar. Beat until the mixture is light, about 2-3 minutes. Remove the vanilla bean pod from the cream and slowly add about 1/4th of the cream mixture into the egg + sugar mixture. (Adding the heated cream too quickly could cause the eggs to scramble.) Stir until combined.

With the stove on low heat, slowly add the egg and cream mixture to the remaining cream on the stove, stirring constantly as you pour until well combined (about 1 minute).

Pour the prepared mixture evenly into ramekins. Use (6) 4-ounce ramekins, (5) 5-ounce ramekins, or (4) 6-ounce ramekins. Place the ramekins in a metal 9 x 13 baking pan and add warm water to the pan until the water reaches one third of the way up the sides of the ramekins.

Bake at 200 degrees for 30-35 minutes until the centers are barely set (very slight jiggle). Cool completely at room temperature and then refrigerate for 3-4 hours before serving. (These can be refrigerated for 4-5 days before using.)

When ready to serve, add the remaining 1/4 cup superfine sugar on top of the custards in equal portions. Use a kitchen torch* to heat the tops until the sugar melts and browns (or even slightly blackens). Top with fresh berries (optional) and enjoy.