

Rus Pankek Blini

Traditional Russian blini pancakes - thin, delicate crepes perfect for breakfast. Easy recipe with milk, eggs, and flour. Serve with sweet or savory toppings.

15	25	40	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Rus Pankek Blini

Malzemeler

- 2 egg
- 2.5 cup milk
- 1 tbsp sunflower oil
- 2 tbsp butter
- 1 tsp vanilla extract
- 1 tbsp granulated sugar
- 0.5 tsp salt
- 0.5 tsp baking powder
- 1 cup flour

Yap???

- Make the batter**

Crack 2 eggs into a large mixing bowl and whisk until smooth and well beaten.
- Add 2.5 cups lukewarm milk to the eggs and whisk until completely combined.
- Add 1 tablespoon melted butter, 2 tablespoons sugar, 1 teaspoon salt, 1 tablespoon vegetable oil, 0.5 teaspoon vanilla extract, and 0.5 teaspoon baking powder to the bowl. Whisk vigorously until all ingredients are fully incorporated and no lumps remain.
- Gradually add 1 cup flour to the mixture, whisking continuously to prevent lumps from forming. Continue whisking until the batter is completely smooth and has the consistency of heavy cream.
- Cook the blini**

Heat a non-stick pan or well-seasoned cast iron pan over medium heat until a drop of water sizzles and evaporates immediately. Lightly brush the pan with butter.
- Pour 1/4 cup of batter into the center of the hot pan and immediately tilt and swirl the pan in a circular motion to spread the batter into a thin, even circle covering the bottom.
- Cook for 45-60 seconds until the bottom is golden brown and the edges begin to lift and look dry. Carefully flip the blini using a thin spatula and cook for another 30-45 seconds until the second side is lightly golden.

8 Transfer the cooked blini to a plate and cover with a clean kitchen towel to keep warm and prevent drying out. Repeat with remaining batter, brushing the pan with butter between each blini as needed.

9 **Serve**

Serve the warm blini immediately with your choice of sweet toppings like jam, honey, or sour cream, or savory fillings like caviar, smoked salmon, or cheese.

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Let the batter rest for 10-15 minutes before cooking to allow the flour to fully hydrate, which results in more tender blini.

Use lukewarm milk rather than cold milk to help create a smoother batter and prevent the melted butter from solidifying.

Test your pan temperature with a small drop of batter - it should sizzle gently without browning immediately.

Swirl the pan quickly after adding batter to create perfectly round, thin blini before the batter begins to set.

Stack finished blini on a plate and cover with a clean kitchen towel to keep them warm and prevent drying out.

If the batter becomes too thick while cooking, thin it gradually with small amounts of milk until you achieve the right consistency.

Clean your pan between batches with a paper towel rather than washing it, and add a tiny amount of butter only when the pan seems dry.

For perfectly uniform blini, use a 1/4 cup measuring cup to portion the batter consistently for each pancake.