

NAUGHTY NEW YEAR



TWO JEWS MAKING FOOD EPISODE 24 NAUGHTY NEW YEAR

TRICKED OUT BLINI

Ingredients

6 tablespoons all-purpose flour
4 tablespoons buckwheat flour
2 teaspoons sugar
1/4 teaspoon baking soda
1/2 teaspoon Kosher salt
1/2 cup whole milk
2 large eggs, separated
4 tablespoons melted unsalted butter, plus more for cooking

Toppings: crème fraiche (recipe below), smoked salmon, caviar, and finely chopped red onion. Use dill fronds on the plate to make it extra pretty!

Directions

- In a bowl, whisk together flour, sugar, baking soda, and 1/2 teaspoon salt. Whisk in the milk and the egg yolk.
- In a separate bowl, whisk the egg white until it holds soft peaks. Gently fold the egg white into the batter until combined. Fold the 4 tablespoons of melted butter into the batter.
- In a large, heavy cast iron or non-stick skillet, heat about 1/2 tablespoon of butter over medium heat until hot. Working in batches, spoon 1 tablespoon of the batter (about 6-8 at a time) into the skillet and cook until bubbly and dry on top, about 1 minute. Flip the blini and cook until golden on the bottoms, about 45 seconds more. Transfer the blini to a serving platter and repeat with the remaining butter and batter.
- Serve the blini with crème fraiche, smoked salmon, caviar, and finely chopped red onion, displayed on a bed of dill.

HOMEMADE CRÈME FRAICHE

Ingredients

1/2 cup sour cream
1/2 cup heavy cream

Instructions

- Combine equal parts sour cream and heavy cream in a jar. Shake. Close the jar and leave on the counter at room temperature overnight, shaking periodically. Shake and then stir when ready to use for a silky texture. Keep refrigerated after the overnight setting.

NAUGHTY CRAB CUPS (for those who aren't Kosher!!!)

Ingredients

8 ounces of crab meat (real, not imitation)
1/4 cup mayonnaise
1 tablespoon Dijon mustard
1 clove garlic, minced
1/4 teaspoon paprika
1/8 teaspoon cayenne pepper (if you want to give it a little kick)
1 teaspoon fresh chopped parsley or chives
1/4 teaspoon kosher salt
1/4 teaspoon fresh black pepper
Ready-made phyllo cups

Instructions

- Preheat the oven to 375°F.
- Grease a cookie sheet and set out 24 ready-made phyllo cups.
- Place the crab, mayonnaise, Dijon, garlic, paprika, cayenne pepper (optional), parsley/chives, salt, and pepper in a medium-sized bowl. Gently mix until combined.
- Fill the cups evenly with the crab mixture.
- Bake for 11-13 minutes until golden.