

# Pate A Blini

## WHAT YOU'LL NEED

### The Leavening

- 15 grams Fresh yeast
- 250 mls lukewarm milk
- 25 grams Plain or wholemeal flour

### The Batter

- 125 grams Plain or wholemeal flour
- 2 Eggs separated
- 1 small Pinch of salt

## WHAT TO DO

1. For the leavening in a bowl whisk together the lukewarm milk and the yeast then add the 25 grams of flour. Cover the bowl with a plate and leave at room temperature 24/C-75/F for 2 hours.
2. For the batter - use a spatula to stir the flour and egg yolks into the leavening after the 2 hours. Cover and leave at room temperature for 1 hour.
3. Place the egg whites in a clean bowl and whisk well with a pinch of salt Until well risen and stiff the carefully fold into the batter which is now ready to use.



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