



Russian Crepes БЛИНЫ

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 egg
- 3 1/2 cups of milk
- 1/2 tsp of salt
- 3 tbp sugar
- 1/4 tsp of baking soda

HISTORY

A thin, crêpe-style pancake.

The origins of Russian pancakes can be traced back to 14-15th century.

*мѣлнѣ 'windmill', seemingly then 'millstone', subsequently 'round object'. Cognate with *молоть* 'to grind'.

DIRECTIONS

Whisk one egg together with milk, soda, salt. and sugar. Add flour the mixture.

Heat up the pan with oil, until sizzling hot.

Turn heat to medium and using a ladle, pour batter onto the pan.

Along with sweet topping such as jam, honey, butter, marmalade, blini can also be served as a sour dish with sour cream, caviar, cottage cheese, ground meat, cabbage, mushrooms, or spinach.

You can fold them or roll them up.

