

## Starters

# BUCKWHEAT BLINIS

3 cups light buckwheat flower	Mix both flowers and add the yeast.
½ cups cornstarch	Milk, with room temperature, stir into the mixture and let it rest to develop for 20 min in a warm place.
½ cube yeast (20 g)	
1/8 l milk	Add egg yolk and salt and stir it to a plain dough, let it rest again for 10 min.
1/8l yoghurt	
salt	Beat the egg white and fold in the mixtures. Let it rest to develop for another 10 min.
2 eggs (divided)	Heat oil in a pan.
oil	Place the dough with a tablespoon into the pan. Bake very thin small cakes.
	Serve it together with either Russian caviar, small onion cubes and sour cream, or marinated salmon.

