



Crispy Potato Blinis for Caviar

Yield: 24–30 bite-sized blinis

Ingredients

- 400 g floury potatoes (Russet or Maris Piper), peeled and cut into chunks
- 120 ml whole milk, lukewarm
- 1 tsp instant yeast (or 7 g fresh yeast)
- 100 g plain flour (all-purpose)
- 1 large egg yolk
- 2 egg whites
- 40 g unsalted butter, melted (plus more for frying)
- 1 tsp fine sea salt
- ½ tsp white pepper

Method

1. **Prepare the potatoes:** Boil until tender, drain, then mash or rice while still warm. Spread on a tray to let steam escape—this helps keep the texture light.
2. **Activate yeast:** Mix yeast into the warm milk and let sit 5 minutes.
3. **Make batter:** Combine potatoes, flour, egg yolk, melted butter, salt, and pepper. Stir in the milk–yeast mixture to form a thick batter. Rest 30 minutes at room temperature.
4. **Whip egg whites:** Beat until soft peaks form. Gently fold into the batter just before frying.
5. **Cook for crispness:** Heat a **non-stick or cast-iron skillet** over medium heat with a thin film of butter *and* a touch of neutral oil (oil prevents burning, butter adds flavor). Spoon in small rounds. Cook until the edges are deeply golden and crisp—about 2–3 minutes per side. For extra crunch, press lightly with a spatula as they cook.
6. **Keep warm & crisp:** Transfer to a wire rack set over a tray (instead of stacking on a plate) so steam doesn't soften them.
7. **Serve:** While still warm, top with a dab of crème fraîche and chilled caviar. Garnish with chives or shallot if desired.

Chef's Tips for Extra Crispness

- **Drier potatoes = crispier blinis.** After ricing, spread them out to release as much steam as possible.
- **Fry in batches.** Overcrowding the pan will soften edges.
- **Double-fry option.** Cook blinis until pale golden, cool, then re-fry briefly before serving for maximum crunch.

Make-Ahead Crispy Potato Blinis

Follow the main recipe as written through Step 5 (frying the blinis). Cook them just until lightly golden, not fully crisp. Then proceed:

To Store

- **At room temperature (same day):** Place cooled blinis in a single layer on a tray, cover lightly with parchment, and keep at room temperature for up to 6 hours.
- **Overnight (up to 2 days):** Once cooled, layer blinis with parchment in an airtight container and refrigerate.
- **For longer storage (up to 1 month):** Freeze blinis in a single layer on a tray. Once solid, transfer to a zip-lock freezer bag or airtight container.

To Re-Crisp & Serve

1. **Oven method (best for larger batches):**
Preheat oven to 200 °C / 390 °F. Arrange blinis on a wire rack set over a baking tray. Bake 5–7 minutes from room temperature, or 8–10 minutes from frozen, until hot and crisp.
2. **Skillet method (best for small batches):**
Heat a non-stick or cast-iron pan over medium heat with a thin film of butter and neutral oil. Re-fry the blinis 1–2 minutes per side until deep golden and crisp.
3. **Serve immediately** with crème fraîche and caviar, while the edges are still crackling.

✦ **Chef's Extra Tip:** If preparing for an elegant dinner, you can fry the blinis lightly in the afternoon, chill them, and then do a quick skillet re-fry just before serving. This ensures they arrive at the table crisp and warm without last-minute stress.