



## CHEESE STUFFED BLINIS WITH RASPBERRY SAUCE

For today's Timken inspired recipe, *Cheese Stuffed Blinis with Raspberry Sauce*, we look to the Russian Icon Gallery and the dynamic "Last Judgement" icon. The Last Judgement contains many figures but Saint Nicholas, in his vibrant red cape and mitre, or cap, quickly draws attention. During this holiday season, it only seems appropriate to pair this saint perpetually linked to Christmas with blinis, those traditional Russian packages of culinary bliss. What a decadent treat for the holidays! We invite you to enjoy this recipe, from our museum to your home.

### RECIPE

Serves 4

#### INGREDIENTS

##### **Blini:**

2 ½ cups milk at room temperature

2 ⅓ cups flour

2 eggs

2 Tablespoons yeast

5 Tablespoons butter, melted

2 Tablespoons sugar

1 teaspoon salt

Cooking oil or butter

##### **Filling:**

1 ½ cups cottage cheese

½ cup cream cheese

2 Tablespoons sour cream, softened

2 teaspoons vanilla extract

¼ cup powdered sugar

##### **Raspberry Sauce:**

5 cups raspberries

1 cup granulated sugar

1/3 cup water

2 Tablespoons lemon juice

1/2 Teaspoon vanilla extract

Pinch of salt

1/4 cup cornstarch

5 Tablespoons vodka

2 teaspoons powdered sugar for dusting

## DIRECTIONS

In a medium mixing, bowl gently mix half of the milk with sugar and yeast. Let rest for 10 minutes to dissolve the yeast. Mix in 1/4 cup of the flour and stir until smooth. Cover mixing bowl with plastic wrap and leave in a warm place for an hour until mixture doubles in size.

Add eggs, butter, remaining flour, and salt into the mixture and stir until smooth. Stir in remaining milk, mixing until the milk is fully incorporated. Cover the batter with plastic wrap and leave in a warm place to rise for another hour.

While batter is rising, make the filling. Place cottage cheese in blender and blend until smooth. Pour cottage cheese in medium mixing bowl with sour cream, cream cheese and powdered sugar. Beat for 3-5 minutes until fluffy. Add vanilla extract and stir to combine. Cover filling and place in fridge.

While batter is rising, make the raspberry sauce by adding raspberries, sugar, water, and lemon juice to a medium saucepan. Cook over medium heat, mashing berries with wooden spoon and stirring often until the mixture comes to a boil.

In a small bowl, mix together vodka and cornstarch. Stir the mixture into the boiling raspberry sauce. Remove the saucepan from heat and stir in the salt. Set sauce aside to cool.

Prepare blini by heating cooking oil or butter in saucepan over medium heat. Pour 2-3 Tablespoons of batter onto the hot saucepan and rotate saucepan to evenly distribute and thin the batter. Cook on both sides until golden-brown.

To assemble blini, place 1 1/2 Tablespoons of filling at one end of the blini. Fold opposite sides of blini, followed by folding the end of the blini over the filling, rolling blini away to form a small bundle. Place blini end side down.

When ready to serve, ladle one Tablespoon of raspberry sauce onto plate and stack blinis. Finish with raspberry sauce and dust with powdered sugar.