

## TIMKEN-INSPIRED RECIPES



### SAVORY BLINIS WITH SMOKED SALMON

For today's Timken inspired recipe, we pair two classics of Russian culture. The icon of Vladimir Mother of God, a symbol of unity, is one of the most famous icons of the Mother of God, historically linked to Moscow, Kiev, tsars, and the Russian Orthodox church. Throughout their centuries-long history, blinis have been a celebrated and revered culinary tradition to mark the end of winter, gatherings and special events. Today we invite you to enjoy this Savory Blinis with Smoked Salmon recipe. A refined repast, or zakuski, to mark any occasion.

## SAVORY BLINIS WITH SMOKED SALMON

Serves 6

This recipe requires extensive curing time, 48 hours. Patience will be rewarded with a silky textured and sublime flavored salmon.

### INGREDIENTS

#### Smoked Salmon:

1/2 lb. salmon fillet, boneless,  
skinless sushi grade or previously  
frozen to -4F or below for 7 days  
3 Tablespoons brown sugar

3 Tablespoons coarse sea salt  
1 Tablespoon freshly ground black  
pepper  
2 Tablespoons vodka  
4 springs fresh dill

#### Rye Blinis:

1 cup rye flour  
1/2 cup wheat flour  
1/2 cup white flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda

1/2 teaspoon salt  
4 large eggs  
4 Tablespoons butter, melted  
1 1/2 cups buttermilk  
4 Tablespoons cooking oil

#### Garnish:

4 Tablespoons sour cream  
2 springs fresh dill  
Caviar, optional

### DIRECTIONS

Prepare salmon fillet by pulling any pin bones. If the fillet is thicker than 1/2 inch, cut it into 2 layers. Combine brown sugar, salt, and pepper in a small bowl. Pour 1/3 of mixture into a glass dish or baking pan, add two springs of dill, and place the salmon on top. Pour vodka over the salmon and then rub the salmon with the remaining sugar-salt mixture. Top with two springs of fresh dill. Cover salmon with plastic wrap and refrigerate for 48 hours, turning salmon twice a day.

After salmon has cured, thoroughly rinse off the salmon, pat dry with paper towels, and thinly slice. Set aside salmon for blinis and store the remaining salmon in the fridge for up to five days.

To make the blinis, whisk together the flours, baking powder, baking soda, and salt in a medium bowl and set aside.

In a separate bowl, beat eggs. Stir in butter and buttermilk.

Add the egg mixture to the dry ingredients, being careful not to overmix.

Heat oil in pan over medium heat. Pour heaping teaspoons of blini batter into the pan and cook until blini edges are set, approximately about 1 to 2 minutes. Flip the blinis and cook for an additional 1 to 2 minutes until golden brown.

Assemble by placing slices of salmon on each blinis and top with sour cream, fresh dill and caviar. Serve with chilled vodka.