

A TASTE OF RUSSIA

Russian Blini

Ingredients

- 500 grams flour for blini
- 2 tablespoon sugar
- 2 eggs
- 1 liter of milk
- 1/3-1/2 cup of sunflower oil to add and to fry

Toppings (optional):

Sour cream, caviar, Nutella, condensed milk, jam, honey, butter, lox, banana, raspberries



Instructions

1. Heat milk in a bowl for 1 minute in microwave on high or on the stove until it is a little warm- not hot.
2. Whisk flour, eggs, and sugar into the milk until it is smooth. The consistency of the batter should be a bit thicker than cream.
3. Let it stand for 20-30 minutes
4. Add sunflower oil to batter and mix well
5. Heat two pans over high heat. Pour a tiny bit of sunflower oil in both pans.
6. Use a ladle to pour the batter in the middle of the pan. Tilt the pan from side to side while pouring, spreading the batter across the pan.
7. Flip the pancake over with a thin spatula, after the surface looks porous and sides are golden.
8. Fry this side for half of the time you fried the first side.
9. Repeat with the rest.
10. You might want to put them in a warm oven (not more then 70 °C/160 °F) to keep them hot before serving.
11. Serve with your favorite toppings. Enjoy!

Olivye Salad

Ingredients for Olivye Salad:

- 1 pound of cooked chicken (grilled from store- use dark and white meat or cooked on stove- better just dark meat)
- 3 medium potatoes
- 2 medium carrots
- 1 (15 oz) can sweet peas, drained (I use Del Monte)
- 5 boiled eggs
- 5 medium-large pickles (I use Vlasic)
- 3/4 cup to 1 cup mayo to taste (I use Hellman's)
- Salt and Pepper (to taste)



How to Make Olivye Salad:

1. In one pot, boil whole unpeeled potatoes and carrots for about 30 minutes, or until knife pierces them smoothly. Don't let them get too soft.
2. In another pot, cook chicken. Put 3-4 chicken thighs in salted boiling water so the water covers the meat. Cook for about an hour on low heat. You can add a carrot and half of onion to the water for better taste.
3. In a separate pot, put eggs in salted cold water. Cook as you usually cook hard-boiled eggs. Cool them down in cold water.
4. Remove the vegetables and eggs from boiling water and allow them to cool to room temperature prior to chopping. Peel the boiled potatoes and carrots with a small knife. It is easier to peel the carrots if you make a slit down the length of the carrot and peel in a circle around the carrot.
5. Chop chicken, potatoes, carrots, pickles and eggs into equal size cubes (pea size).
6. Mix together chicken, potatoes, carrots, pickles, eggs, and mayo. Put peas last. Add more mayo, Salt and pepper to taste.

Russian Sirniki

Ingredients:

- 1 pack (7.5oz) Farmer cheese



- 1 large egg
- 1.5 tablespoon of flour
- 1 tablespoon of sugar
- 1/3 cup raisins (if you want)
- Butter to fry with



Toppings:

Fresh fruit or jam, sour cream, powdered sugar; whatever you like!

How to Make Sirniki:

1. In a bowl, mix together 7.5 oz of cheese, 1 eggs, 1.5 tbsp of flour, 1 Tbsp sugar with a spoon until the consistency is uniformed.
2. Stir in the raisins (if you want) with a spoon. It will still have some little cheese clumps.
3. Heat a large nonstick skillet over medium heat, add butter
4. Once the skillet is hot, place a tablespoon of mix (dip spoon in the water) directly into the skillet. Fry until golden brown, about 6-7 minutes each side, flipping once during cooking.
5. Transfer to a plate and serve with your favorite toppings