



Corn Blinis with Smoked Salmon & Jalapeño Honey

EASY • 30 MINS

Finger food at its best. The juicy bursts of corn, paired with the balanced caramel notes of Capilano Pure Honey make these party favours a must-invite to your summer dinner parties. Bite-sized and fragrant, these little blinis mix sweet, spicy, salty and creamy in all the right ways!



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
20 mins

SERVINGS
30

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Ingredients

- 4 ears corn
- 125g (½ cup) plain flour
- 125g (½ cup) fine cornmeal
- 1 tsp baking powder
- 1 tsp salt
- 1 egg, lightly beaten
- 250ml (1 cup) Greek yoghurt
- 40g (½ cup) butter, melted
- Cooking spray
- 180g (½ cup) **Capilano Pure Honey**
- 2 jalapeño chillies
- 300ml sour cream (or crème fraîche), to serve
- 250g smoked salmon, to serve
- Lime wedges, to serve
- Dill or fennel fronds, to garnish

Method

1. Using a box grater, coarsely grate raw corn kernels. Set aside.
2. In a mixing bowl, combine flour, cornmeal, baking powder, salt, egg, and yoghurt. Whisk to combine. Add grated corn and melted butter. Whisk again, and set aside for 10 minutes.
3. Preheat a large pan on medium and spray with oil. Drop generous tablespoons of batter into pan, leaving gaps for spreading.
4. Cook for 2-3 minutes, or until bubbling and golden on bottom. Flip and cook for 30-60 seconds. Once golden, transfer to a plate and repeat with remaining batter.
5. To make the jalapeño honey, de-stem and roughly chop one jalapeño and add to a small saucepan with the honey. Bring to a gentle simmer over low heat for 2-3 minutes. Strain out the jalapeño and set the honey aside to cool. Just prior to serving, de-seed and finely chop the remaining jalapeño and add to the cooled honey.
6. To serve: spoon sour cream onto blini and top with smoked salmon, drizzle of jalapeno honey and dill. Serve with lime wedges.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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