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# FOOD ON FILM

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# blinis demidoff

INTERPRETED BY CHEF JASON BANGERTER

## INGREDIENTS

4 tbsp. buckwheat flour  
1 tbsp. all-purpose flour  
1 large egg yolk (preferably duck yolk)  
1 oz. beer  
1 tbsp. milk

2 egg whites  
vegetable oil for shallow frying  
3 oz. caviar  
crème fraîche or sour cream

## METHOD

Place both flours in large mixing bowl and combine well. Place the egg yolk, beer and milk in a measuring jug. Whisk together, then gradually add to the flour, beating well until you have a smooth batter. In a separate bowl, beat the egg whites until quite stiff then fold into the batter. Heat enough oil in a large frying pan to just cover the base. Once hot, drop tablespoons of the batter into the oil making sure they are well spaced apart. Cook in batches for 2 to 3 minutes on each side until golden brown. Serve topped with a spoonful of crème fraîche and garnished with caviar.