



THE INCABERRY

Cold Canapés

Blini with sliced smoked turkey, cream cheese and Incaberry relish

Ingredients (serves 8)

- 1/3 cup buckwheat flour
- 1/4 cup plain flour
- 1 teaspoon baking powder
- 1 egg, lightly beaten
- 2/3 cup buttermilk
- 25g butter, melted
- olive oil cooking spray
- incaberry relish, to garnish
- Small block cream cheese
- Approx 200g smoked turkey
- 200ml water
- 100g incaberries
- 1/4 vanillabean, split
- 50g caster sugar
- 1 brown onion, diced
- 50g salted butter
- 100ml red wine vinegar
- 1 tablespoon incaberry paste

Method

1. Sift flours and baking powder into a bowl. Gradually whisk in egg and buttermilk until smooth. Stir in butter.
2. Spray a large frying pan with oil. Heat over medium-high heat. Using 2 teaspoons mixture per blini, cook 6 blini for 2 minutes each side or until browned. Transfer to a wire rack to cool. Repeat to make 24 blini.
3. Cut turkey into 24 bite size pieces, do the same with cream cheese
4. Arrange onto blini
5. For the relish, In a small saucepan put incaberries, water, vinegar sugar and vanilla bean
6. Boil until liquid nearly all gone
7. Put berry mix in food processor, leave for now
8. In a small saucepan, cook onion in butter on low heat until onion becomes clear
9. Drain the butter off and put the onion in food processor
10. Process for approx 20 seconds until just combined
11. Using a teaspoon put a small amount of Incaberry relish on top of turkey
12. Serve