



# BLINIS WITH A SCOOP OF COWGIRL CREAMERY CREME FRAICHE AND CAVIAR

makes 30 pancakes, 4 inches in diameter

## INGREDIENTS

360 g (12.7 oz) of flour	2 egg yolks
1 tsp salt	560 ml (19 oz) milk
5 tsp baking powder	25 g (0.9 oz) of butter
3 tbsp sugar	2 egg whites

## PREPARATION

Sift the dry ingredients into a bowl (flour, salt, baking powder, and sugar).

Mix the beaten egg yolks with the milk and the two tablespoons of melted butter. Add the mix to the dry ingredients.

Beat the egg whites until soft peaks form and fold them into the mixture until incorporated.

Cook on a hot griddle with a melted pat of butter to keep the blinis from sticking.

In a bowl, mix the Crème Fraiche with the lime juice. Add salt and pepper.

Place the finished blinis on a large china dish with a dip of caviar and another dip with the cream cheese mixture.

Optional: Decorate with chopped chives.





## CAVIAR AND LOBSTER DEVILED EGGS

makes 12 deviled eggs

### INGREDIENTS

6 eggs

1 shallot

3 sprigs fresh tarragon

lemon wedge

5.3 oz Cowgirl Creamery

Crème Fraiche

1/2 lb lobster meat

Black River Caviar

### PREPARATION

Boil eggs. Place six eggs in a saucepan with cold water filled to an inch over the eggs. Bring to a full boil for a minute, then turn the heat off and cover with a heavy lid. Leave for 10 minutes.

At the 10 minute mark, quickly drain and place eggs in an ice bath to stop cooking. Once cooled, peel and halve the eggs then separate the yolks from the whites.

Chop each of the blending ingredients: lobster (3/4 cup), shallots (2 tbsp), tarragon (1tbsp)

Mix yolks with 3 tbsp of crème fraiche and 1/2 tsp of sea salt. Mix well. Fold in the chopped blending ingredients. Add just a tiny squeeze of lemon, mix then taste to add any more salt.

Fill egg white halves with the mixture and top with a dime-sized dollop of Black River Caviar Royale Oscietra Caviar.





## CAVIAR AND LOX DEVILED EGGS

makes 12 deviled eggs

### INGREDIENTS

6 eggs

3 green onions

3 sprigs fresh dill

lemon

5.3 oz Cowgirl Creamery

Crème Fraiche

8 oz lox

Black River Caviar

### PREPARATION

Boil eggs. Place six eggs in a saucepan with cold water filled to an inch over the eggs. Bring to a full boil for a minute, then turn the heat off and cover with a heavy lid. Leave for 10 minutes.

At the 10 minute mark, quickly drain and place eggs in an ice bath to stop cooking. Once cooled, peel and halve the eggs then separate the yolks from the whites.

Chop each of the blending ingredients: lox (3/4 cup), green onion (2 tbsp), dill (1tbsp)

Mix yolks with 3 tbsp of crème fraiche and 1/2 tsp of sea salt. Mix well. Fold in the chopped blending ingredients. Add just a tiny squeeze of lemon, mix then taste to add any more salt.

Fill egg white halves with the mixture and top with a dime-sized dollop of Black River Caviar Royale Oscietra Caviar.





## CRISPY TRIANGLES WITH SALMON AND CAVIAR

makes 40 servings

### INGREDIENTS

10 slices of bread

Olive oil

Salt and black pepper  
chopped fresh dill

200 g (7 oz) Cowgirl

Creamery Crème fraiche  
or cream cheese

Mustard

500 g (17.5 oz) smoked  
salmon

### PREPARATION

Place the slice of bread on a cutting board and flatten it with a rolling pin, pressing it as if it were dough. Cut the edges. Repeat with the rest of the slices.

Cut each slice into four equal triangles.

Spread some oil on a baking tray using a piece of paper towel.

Place the bread on the tray and sprinkle the top with oil, chopped fresh dill, salt and black pepper.

Bake in pre-heated oven at 400°F until the slices are slightly golden.

Take out from the oven and let cool on a rack.

In a separate bowl, mix the crème fraiche, mustard to taste, and salt and pepper. Fill a plastic tube or piping bag with it.

Cut the smoked salmon in to 2 inch cubes.

Place the crispy triangles on a large china dish, adding a small scoop of the cheese mixture, a piece of salmon, and a tsp of caviar. Decorate with capers.





# RUSTIC BABY POTATOES WITH CREAM FOAM AND CAVIAR

makes 20 servings

## INGREDIENTS

20 small baby potatoes  
(even-sized)  
1 tsp of olive oil  
2 tsp of salt

120 g (4 oz) of cream  
cheese  
100 g (3.5 oz) of Black  
River Caviar

## PREPARATION

Heat the oven at 400°F

Wash the baby potatoes, drain them, and poke them with a fork. Place them on a baking tray and stir them on the oil and salt. Bake for 30 minutes, until they are soft on the inside and crispy on the outside.

Leave to cool. Cut an X onto the tops and press softly so that they open.

Scoop out the cream cheese into a bowl and add salt and pepper. Fill a piping bag with the mixture and cut the tip.

Present on a large china dish. Put some cream cheese and a tsp of caviar in each opening.