



The Try Team's freefrom Chocolate Blini with 'raspberry smetana' style topping

Free from wheat, gluten and dairy products
An elegant light dessert – also great fun for pancake parties

Serves 5-6 (makes about 30 mini pancakes)

Ingredients

For the 'raspberry smetana' style topping:
3 pots Alpro raspberry and vanilla flavour soya yogurt
3 tablespoons Swedish Glace dairy free food dessert

For the batter:
1 large egg
50ml Alpro soya
15g Sainsbury's freefrom vegetable spread
25g caster sugar
55g Doves Farm gluten free plain white flour blend
30g cocoa powder
1 x 5ml spoonful gluten free baking powder

You will also need:
A clean piece of muslin and a sieve

Method

To make the 'raspberry smetana' topping, line a sieve with clean muslin and place over a bowl or large jug. Beat together the soya yogurt and Swedish Glace. Strain into the muslin-lined sieve and refrigerate to allow time to thicken. Place the batter ingredients in a blender, liquids first, as listed above. Blend.

Place the pan over a medium heat. Space teaspoonfuls of mixture in the pan, keeping them well apart. Cook gently until the batter is set firm. Turn the blini and cook the other side.

To serve, top each blini with a teaspoonful of the 'raspberry smetana', pop a raspberry on top, and sprinkle with icing sugar.

Storage notes

Suitable for freezing

Recipe by Mary Scott Morgan