

Beet Cocktail with Buckwheat Blini and Roe

Recipe By Shushy Turin



Cooking and Prep:  45
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Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami
Magazine

Beets have always been one of my favorite simanim. They are naturally sweet, beautiful in color, and chock-full of healthy vitamins and antioxidants. Recently, beets have been making a big show in salads and juices. Why not cocktails?! This is a fun and totally different way to enjoy beets (and remove all your enemies) at your Rosh Hashanah meal! The cocktail can be made with or without alcohol. To perfectly complement the sweet beets, you can make a cute little blini with “creme fraiche” and salty roe (which is also a siman in many households served with or instead of the fish). If you don't feel like making the blini, a simple multigrain cracker will suffice. This will really elevate your Rosh Hashanah siman platter and give the feel of a sophistication. What better way is there to start the new year?

Ingredients (22)

Beet Juice

6-8 medium beets, peeled

1 cup water

Shrub

- 5 cups water, divided
 - 2 tablespoons white vinegar
 - 1/2 cup sugar or **Gefen Honey**
 - 1 cup fresh beet juice
 - 1 cup fresh lemon juice (from 5 or 6 lemons; please do not use bottled lemon juice)
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Cocktail

- 6 and 1/2 cups Beet-and-Lemon Shrub
 - 12 ounces **Lvov** or other vodka (*optional*)
 - ice
 - 24 ounces seltzer
 - 12 wedges pickled green tomato, for garnish
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Buckwheat Blini

- 1/3 cup buckwheat flour
 - 2/3 cup all-purpose flour
 - 1/2 teaspoon **Haddar Baking Powder**
 - 3/4 teaspoon kosher salt
 - 3/4 cup plus 2 tablespoons **Gefen Soy Milk**
 - 1 extra-large egg
 - 1 stick unsalted vegan butter or margarine, melted and divided
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Toppings

- salmon roe (caviar)
 - Tofutti or other non-dairy sour cream
 - fresh dill sprigs
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Start Cooking

For the Beet Cocktails

Serves 12

1. Prepare the beet juice. You may want to wear gloves for this portion of the recipe. The beet juice may stain your hands. Slice the beets into quarters. If you have a juicer, simply juice the beets into a glass or bowl. If not, in a blender or food processor, blend the beets and the water until it is a fine mixture. Prepare a fine mesh colander lined with cheesecloth over a bowl to catch the juice. Pour the beet mixture into the colander and squeeze the cheesecloth until your beets are relatively dry and most of the juice is extracted.
2. Prepare the shrub. Whisk together three-fourths cup water, vinegar, and sugar until sugar dissolves. In a separate bowl, combine remaining water, beet juice, and lemon juice, and mix well. Stir in vinegar mixture. Refrigerate 48 hours before using.
3. Prepare the cocktail. Mix together the shrub and vodka, if using. Fill 12 eight-ounce glasses with ice and add the shrub mixture. Top off with seltzer and garnish with pickled green tomatoes.

Variation:

Kiddie Version: To make this a fun punch-like drink for kids, add a little extra honey into their glasses and omit the alcohol.

For the Blini

Yields 12 blini

1. Combine both flours, baking powder, and salt in a bowl. In a separate bowl, whisk together soy milk, egg, and one tablespoon margarine. Whisk into the flour mixture.
2. Heat one tablespoon margarine in a medium sauté pan and drop the batter into the hot skillet, one tablespoon at a time. Cook over medium-low heat until bubbles form on the top side of the blini, about two minutes. Flip and cook for one more minute, or until brown. Repeat with the remaining batter. Drain onto a paper towel and set aside to cool.
3. Top with a dollop of the Tofutti sour cream and a little bit of the salmon roe. Garnish with a little fresh dill and serve one to two per person. The blinis can be made one to two days in advance. Refrigerate until use and reheat before serving.

Credits

Photography and Styling by Esti Photography