WELSH SMOKED SALMON & LAVERBREAD BLINIS WITH COCKLES

Happy Pancake Day from all of us at Black Mountains Smokery

With St David’s Day coming up too, this lovely welsh recipe comes from our good friend Sarah Clay, who has learned to use laver bread in her cooking from her Mother-in-Law. These blini are absolutely delicious and not at all scary to make or eat. The Carthews are now Laverbread and Cockles converts - please do give this recipe a try!

Feeds 6 - 8 as a starter or canapé

**Ingredients**

- 100g Self Raising Flour
  (I used a mixture of SR flour and Buckwheat flour with 1/2 tsp Cream of Tartar & 1/2 tsp Bicarb of Soda)
- 1 egg
- 5oz milk
- 120gm(small tin) of Laverbread
  sea salt to season (I prefer Halen Mon)
- 220g our traditional Welsh Smoked Salmon
- Crème Fraîche
- 120g (small tin) Cockles
Whisk up batter in a mixing bowl and leave to stand for at least 1/2 hour. Cook on a very hot greased frying pan or similar.

Drop on a spoonful and cook till bubbles appear on top of the blini, then flip over and cook the other side. You can produce drop scone sized pancakes or smaller bitesize ones - it's up to you!

Slide off and serve warm or cold with a dollop of Creme Fraiche, a piece of Smoked Salmon, a sprinkle of cockles and a twist of black pepper.

Buy a special Celebratory Pack of Welsh Smoked Salmon, Laverbread and Cockles for just £23.50 delivered.

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