

CREPES WITH OAK ROASTED SALMON FLAKES

Serves 4 – Lovely as a light lunch



Ingredients

50g Rye flour
50g Talgarth Wholemeal Plain Flour
Pinch of Halen Môn Sea Salt
1 Large egg
300ml Milk
1tbsp Calon Wen Organic Salted Butter - melted
2tbsp Fino Olive Oil
200g Leeks - finely sliced
250g Oak Roasted Salmon - flaked
Ground black pepper
250g Light cream cheese
5tbsp Crème fraîche
Green salad leaves
2 tbsp fresh dill - chopped
50g Laverbread



Place the flours and **Halen Môn Sea Salt** into a large mixing bowl and make a well in the centre. Add the egg, milk, **Laverbread** and melted **Calon Wen Organic Salted Butter** , whisk well until batter is smooth and creamy. Cover and leave to stand for 30 minutes.

Meanwhile, gently fry the leeks in a little **Fino Olive Oil** until soft and leave to cool. Gently mix the leeks and **Oak Roasted Salmon** flakes together along with the dill and black pepper. Beat together the cream cheese and crème fraiche, season and then fold in the salmon mix.

Add a little **Fino Olive Oil** to a heated non-stick pan. Ladle the batter in a thin layer over the base of the pan. Cook for 2 minutes until set, then flip over and cook the other side for a further 2 minutes. Place the cooked pancakes on a plate to keep warm and continue cooking the pancakes until you have used all the batter.

To serve, spoon a little of the filling down one side of each pancake and roll up, garnish with fresh green leaves and dill.

This recipe is also great with sliced **Smoked Chicken Breast**.