

## SMOKED SALMON & LAVERBREAD BLINI

*Feeds 6 - 8 as a starter or canapé*

This lovely Welsh recipe comes from our good friend Sarah Clay, who has learned to use laverbread in her cooking from her Mother-in-Law. These blinis are absolutely delicious and not at all scary to make or eat. The Carthews are now Laverbread converts!



### Ingredients

*100g Self Raising Flour (or a mixture of Self Raising and Buckwheat Flour)*

*1 Egg*

*140ml Milk*

*120g of Laverbread*

*Halen Mon Sea Salt to season*

*220g Traditional Smoked Salmon*

*Creme Fraiche*

*120g Cockles – optional*

Whisk up ingredients for 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 of batter 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**, and a twist of black pepper. The blinis are also lovely with a sprinkle of **cockles** for an added layer of flavour.

If you feel like cheating you can purchase our lovely **Organic Spelt Flour Blinis!**