BUCKWHEAT & LAVERBREAD PANCAKES WITH SMOKED SALMON & CITRUS CREAM

*100g buckwheat flour*

*300ml milk*

*2 large eggs, beaten*

*1 x* [*Laverbread*](https://www.smoked-foods.co.uk/welsh-laverbread-120g) *120g tin*

*50g* [*Dragon Butter*](https://www.smoked-foods.co.uk/welsh-salted-dragon-butter-250g) *melted & cooled*

*200g [Smoked Salmon](https://www.smoked-foods.co.uk/smoked-salmon-packs)*

*6 tbsp crème fraîche*

*1 lemon, juiced & zested*

*4 sprigs of dill and/or some spinach leaves (optional)*

Put the flour, eggs, milk, [*butter*](https://www.smoked-foods.co.uk/welsh-salted-dragon-butter-250g), and a pinch of [*Halen Mon Sea Salt*](https://www.smoked-foods.co.uk/halen-mon-pure-anglesey-sea-salt) into a bowl & whisk to a smooth batter. Fold the [*Laverbread*](https://www.smoked-foods.co.uk/welsh-laverbread-120g) into the batter.

Set a frying pan over a medium heat and melt a knob of butter.

When hot, pour in your batter & cook the pancakes until golden on both sides, keeping them warm in a low oven as you go.

To make the toppings, mix the crème fraîche with the lemon juice - you could also add some dill here too. Top the pancakes with a dollop of lemony crème fraiche, some [*smoked salmon*](https://www.smoked-foods.co.uk/smoked-salmon-packs) and capers or spinach.

Enjoy x