

## CREPES WITH OAK ROASTED SALMON FLAKES

*Serves 4 – Lovely as a light lunch*



### Ingredients

*50g Rye or Buckwheat flour*

*50g Wholemeal Plain Flour*

*Pinch of Halen Môn Sea Salt*

*1 Large egg*

*300ml Milk*

*1tbsp Welsh Dragon Salted Butter - melted*

*50g Laverbread*

*2tbsp Fino Olive Oil*

*200g Leeks - finely sliced*

*250 Oak Roasted Salmon- flaked*



*Ground black pepper*  
*250g Light cream cheese*  
*5tbsp Crème fraîche*  
*Green salad leaves*

*2 tbsp fresh dill - chopped*  
*Capers*

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 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 fraîche, 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, capers and dill.

This Pancake Recipe is also great with sliced Smoked Chicken Breast.