

# CREPES WITH OAK ROASTED SALMON FLAKES

Serves 4 – Lovely as a light lunch

## Ingredients

250g [Oak Roasted Salmon](#), flaked

300ml Milk

250g Light cream cheese

200g Leeks, finely sliced

50g [Laverbread](#)

50g Rye or Buckwheat flour

50g Wholemeal Plain Flour

1 Large egg

Green salad leaves

A handful of [Lilliput Capers](#)

5 tbsp Crème fraîche

2 tbsp fresh dill, chopped

2 tbsp [Fino Olive Oil](#)

1 tbsp [Welsh Dragon Salted Butter](#), melted

Pinch of [Halen Môn Sea Salt](#) and black  
pepper



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 [Welsh Dragon 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, [Lilliput Capers](#) and dill.

*This Pancake Recipe is also great with sliced [Smoked Chicken Breast](#).*