

SMOKED SALMON & LAVERBREAD PANCAKES

Makes 30 pancakes

Ingredients

- 200g [Smoked Salmon](#), slices
- 120g [Cockles](#) (optional)
- 120g [Laverbread](#) (optional)
- 1 1/2 Cups Plain flour & Buckwheat flour mixed
- 1 Cup low-fat milk
- 1 Egg
- 1/2 Cup light sour cream
- 2 Tbsp chives, chopped (plus extra to garnish)
- 2 Tsp baking soda
- 2 Tsp baking powder
- 1 Tsp [Dijon Mustard](#)
- 1 Tsp [Horseradish Cream](#)
- A crack of Black pepper
- A drizzle of [Cotswold Gold Rapeseed Oil](#)



Combine sifted flour with baking soda and baking powder, for a more traditional blini substitute half of the flour for buckwheat flour. In a separate bowl, lightly beat egg and [Laverbread](#) and add milk and season.

Make a well in the centre of the flour mixture and pour in egg and milk. Stir with a whisk until smooth and thick.

Spoon a tablespoon of mixture into a hot, lightly greased (I use [Cotswold Gold Rapeseed Oil](#) and then wipe nearly clean with kitchen towel), non-stick frying pan.

Cook over a medium heat for 3 minutes, until bubbles appear on the surface. Turn and cook for 1 minute. Repeat with remaining batter and set aside to cool completely.

Combine sour cream, [Dijon Mustard](#) and [Horseradish Cream](#). Stir in chives and season with black pepper.



Spoon onto the cooled pancakes and top with slices of [Smoked Salmon](#). Garnish with extra chives and [Cockles](#) to serve.

Enjoy!

For more uses for baking soda, [click here](#).