

BUCKWHEAT & LAVERBREAD PANCAKES WITH SMOKED SALMON & CITRUS CREAM

Ingredients

200g [Smoked Salmon](#)
50g [Welsh Dragon Butter](#), melted & cooled
100g buckwheat flour
300ml milk
2 large eggs, beaten
1 [Laverbread](#) 120g tin
6 tbsp crème fraîche
1 lemon, juiced & zested
4 sprigs of dill and/or some spinach leaves
(optional)
A sprinkle of [Halen Môn Sea Salt](#)
[Capers](#) (optional)



Put the flour, eggs, milk, [Welsh Dragon Butter](#), and a pinch of [Halen Môn Sea Salt](#) into a bowl & whisk to a smooth batter. Fold the [Laverbread](#) into the batter.

Set a frying pan over a medium heat and melt a knob of [Welsh Dragon 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 fraîche, some [Smoked Salmon](#) and [capers](#)/spinach.

Serve whilst fresh and warm and enjoy!