

CREPES WITH OAK ROASTED SALMON FLAKES

Serves 4 – Lovely as a light lunch

Ingredients

250g [Oak Roasted Salmon](#) - flaked
1 tbsp [Welsh Dragon Salted Butter](#) - melted
50g Rye or Buckwheat flour
50g Wholemeal Plain Flour
Pinch of [Halen Môn Sea Salt](#)
1 Large egg
300ml Milk
50g [Laverbread](#)
2 tbsp [Fino Olive Oil](#)
200g Leeks - finely sliced
Ground black pepper
250g Light cream cheese
5 tbsp Crème fraiche
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 [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 fraiche, 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](#).