

SMOKED SALMON & LAVERBREAD BLINI

This lovely Welsh [Smoked Salmon](#) recipe comes from our good friend Sarah Clay, who learned to use [laverbread](#) in her cooking from her Mother-in-Law. These blinis are absolutely delicious and not at all scary to make or eat. The Carthews are now [laverbread](#) converts!

Serves 6-8, as a starter or canapé

Ingredients

200g [Traditional Smoked Salmon](#), sliced
140ml Milk
100g Self Raising Flour (or a mixture of Self Raising and Buckwheat Flour)
120g [Laverbread](#)
1 Egg
120g [Cockles](#) (optional)
100g Crème Fraîche
Freshly Cracked Black Pepper, to season
A few sprigs of dill, to decorate



Whisk up the flour, milk, egg and [Laverbread](#) for the batter in a mixing bowl and leave to stand for at least 1/2 hour. Cook on a very hot greased frying pan or similar.

Drop a spoonful of batter into the frying pan and cook till bubbles appear on top of the blini, then flip over and cook the other side. You can produce drop scone sized pancakes or smaller bitesize ones – it's up to you!

Slide off and serve warm or cold with a dollop of Crème Fraîche, a piece of [Smoked Salmon](#), a twist of black pepper and a sprig of dill to decorate. The blinis are also lovely with a sprinkle of [cockles](#) for an added layer of flavour.

This blini recipe is equally delicious using our [Canapé Shells](#) as a base for the [Smoked Salmon](#).

Enjoy!