

SMOKED SALMON & LAVERBREAD PANCAKES

Makes 30 pancakes – A delicious Breakfast



Ingredients

200g Plain flour & Buckwheat flour mixed
2 tsp Baking soda
2 tsp Baking powder
1 Egg
205ml Low-fat milk
125ml Light sour cream
1 tsp Mustard
1 tsp **Horseradish Cream**
2 tbsp Chives, chopped (add extra to garnish)
Black pepper
200g **Smoked Salmon**, slices
120g **Laverbread** (optional)
120g **Cockles** (optional Garnish)

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**, 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, 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, mustard and **Horseradish**. Stir in chives and season with pepper. Spoon onto cooled pancakes and top with slices of **Smoked Salmon**. Garnish with extra chives and **Cockles** to serve.