

Smoked Salmon Pancake Layers

(Prosciutto & Mustard is an alternate)

Ingredients

Makes 10

- ❑ 300g plain flour, sifted
- ❑ 300ml milk
- ❑ 3 eggs - Exclude whites if making for immediate use
- ❑ Butter
- ❑ Smoked salmon
- ❑ Sour cream - Can use horseradish or capers, or even substitute tatziki
- ❑ Salt & pepper
- ❑ Fresh herbs - Any herb is suitable, select from chives, dill, oregano, parsley, chervil, basil or a mixture

Method

- ❑ Beat the eggs with a whisk
- ❑ Add the flour slowly to avoid lumps
- ❑ Add salt, pepper and finely chopped herbs to taste
- ❑ Slowly pour in the milk and continue the beating process until you have a smooth batter and allow to stand for 20-30 minutes
- ❑ Heat a small crepe fry pan (or 15cm omelette pan)
- ❑ Add some melted butter and coat the entire pan to avoid sticking
- ❑ Beat the batter one last time before cooking
- ❑ Pour a small ladle of batter into one end of pan (not the middle) and rotate the pan to coat evenly with a fine layer of batter (Pour any excess batter back in with the melted butter)
- ❑ Turn crepe once set and cook the other side
- ❑ Continue the process until all batter is used, adding butter as needed to grease pan
- ❑ Using a small plate, trim pancakes to a regular size no more than 15cm diameter.

Filling and Assembly

- ❑ Cover a dinner plate with plastic wrap and lay the first pancake on top
- ❑ Spread with sour cream, fresh herb mix and top with another pancake
- ❑ Add an even layer of smoked salmon to the second pancake and continue with this layering method until all pancakes are used, finishing with a pancake top (8-10 pancakes)
- ❑ Cover the entire stack with plastic wrap and chill to set for several hours, or better, overnight.
- ❑ Cut into wedges with a sharp knife and serve on a plate decorated with salad leaves (Two lettuce leaves, twist base & press onto plate)
- ❑ Drizzle with olive oil and serve with thin slices of walnut bread on the side

Crapes may be made 2-Days prior
(Cover & Store in refrigerator).

Assembly up to 1-Day prior