



## Ingredients

🖊 = Kotányi Produkte

## For the pancakes:

1 Egg

1201 g All-purpose flour

250 ml Milk

0.5 tsp 🕴 Himalayan Salt

0.25 tsp *▶* Dill Fronds, Chopped

0.5 tsp Basil, Crushed

Butter, for cooking

## For the filling:

200 g Cream cheese

0.5 tsp 

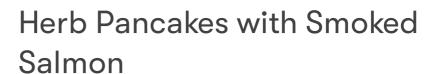
✓ Dill Fronds, Chopped

120 g Smoked salmon

Zest and juice of half a

lemon

Salt and pepper, to taste



(T) - Min

## Preparation

- 1 In a bowl, mix the egg, milk, and salt. Add the flour and herbs, stirring until you get a smooth batter. Refrigerate for 30 minutes.
- 2 Heat a pan over medium heat and lightly coat it with butter. Pour a small amount of batter and cook until golden brown, about 2–3 minutes per side. Repeat with the remaining batter.
- 3 In a small bowl, combine the cream cheese, herbs, lemon juice, and zest. Spread 1 tablespoon of the mixture over each pancake, add pieces of smoked salmon, and fold. Repeat with the remaining pancakes and serve.

