



Herb Pancakes with Smoked Salmon

🕒 — Min

Preparation

Ingredients

♦ = Kotányi Produkte

For the pancakes:

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|----------|------------------------|
| 1 | Egg |
| 1201 g | All-purpose flour |
| 250 ml | Milk |
| 0.5 tsp | ♦ Himalayan Salt |
| 0.25 tsp | ♦ Dill Fronds, Chopped |
| 1 tsp | ♦ Parsley, 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 |
| 0.5 tsp | ♦ Parsley, Chopped |
| | Zest and juice of half a lemon |
| | Salt and pepper, to taste |

- 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.

