



Herb Pancakes with Smoked Salmon

🕒 – 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.

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
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

