

Spicy pancake cake

60—75 Min

Ingredients 8 Portions

= Kotányi Produkte

Pancake dough

250 g	Flour, smooth
500 ml	Milk
3 pieces	Eggs
1 pinch	Sea Salt, Coarse

Filling

500 g	Smoked salmon, cut into slices
26 pieces	Grilled zucchini slices
797 g	Cream cheese
1 piece	Spring onion, finely chopped
1 tsp	Horseradish, freshly grated
1 tblsp	Tuscan Herbs
1 tblsp	Dill Fronds, Chopped
1 tsp	Lemon Peel, Chopped
3 tblsp	Herbs (e.g.: dill, parsley, chives), finely chopped
100 g	Cream cheese to decorate

Preparation

1 Mix all the ingredients for the pancake dough with a hand blender until a lump-free dough is formed.

HINT: Make sure that the pan is about the diameter of the cake ring.

2 Fry the pancakes in a coated pan with a little olive oil over medium heat. The finished pancakes can cool down in the meantime.

3 Mix 250 g cream cheese with the Tuscan-style herbs. Mix the remaining cream cheese with Kotányi dill fonds, lemon peel, chopped spring onions and horseradish until creamy.

4 Place a cake ring (15-20 cm diameter) on a sheet of baking paper and lay out with the first pancake. Spread a generous tablespoon of the cream cheese and Tuscan herb cream on the top and cover with zucchini slices. Repeat this sequence 5–6 times.

5 Place a second cake ring on the baking paper, spread the first pancake with the other cream cheese mixture and top with salmon slices.

6 Both cakes are finished with a layer of cream cheese decorated with freshly chopped herbs.

7 Before serving, chill the cakes in the refrigerator for a few hours.