

Herb Crepes with smoked salmon & cucumber

By Claire MacDonald

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Ingredients

For the crepes:

2 large eggs
4 oz (140g) plain flour
½ pint (300mls) milk
½ teaspoon salt and a good grinding of black pepper
3 oz (75g) mixed parsley, chives and dill, finely chopped
1 oz (50g) butter, melted



For the filling:

8oz (220g) smoked salmon, cut into thumb-nail sized, diced pieces
1 cucumber, peeled seeds removed and diced
1 tspn horseradish
Black pepper
¾ pint (450mls) crème fraîche

Prep Time: 20 mins

Cooking Time: 5mins

Serves: 6

Method

1. Make the batter first by adding the eggs, flour, milk and seasoning into a blender. Whizz until smooth.
2. Add the herbs and mix well then let the batter stand for at least 30 minutes before being made up into crepes.
3. To make the crepes, first give the batter a good stir. Heat a tiny (thumbnail-sized) bit of butter in a hot non stick pan and when it is foaming pour in just enough batter that, when you tip and tilt the crepe pan, the base is covered with a thin, even coating.
4. Cook for a minute or two, until the edges just begin to peel in, then flip it over to cook on its other side for a minute or so. Tip the cooked crepes onto a large plastic tray to cool, stack them when they are cooled not before.
5. For the filling mix the smoked salmon, cucumber, crème fraîche, horseradish and pepper together thoroughly in a bowl
6. Assemble the crepes by laying them out and divide the smoked salmon mixture evenly between each.
7. Roll up the crepes cigar shape and put 2 on each of 6 plates. Lay a frond of dill, if you like, on each serving.

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