

Salmon and Dill Crepe Pinwheels



Preparation time: 15 mins

Serves: 6 people

User Rating: ★★★★★

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Smoked salmon matched with dill is an instant classic combo! You can sub in other soft fresh herbs if you prefer or leave the cream cheese plain.



Ingredients

- 1 egg
- 1 cup flour
- 1 cup milk
- 250 g cream cheese, softened
- 1 small bunch dill, finely chopped
- Salt and pepper, to season
- 250 g smoked salmon, sliced

Method

1. In a jug or medium-sized bowl combine the egg, flour and milk, and season with a good pinch of salt. Whisk til lumps have mostly disappeared then set aside. I like to just use a stick mixer to blend all the lumps away for ease. If you're finding it too thick or lumpy, add a splash of water. It should be thinner than pancake mix.
2. Meanwhile, add your cream cheese and dill to a bowl. Season with salt and pepper then mix well. Set aside.
3. Place a medium non-stick frypan over medium-low heat and allow it to warm up for a few minutes. Don't add any oil or butter to the pan.
4. Using a third cup measure pour a thin layer of batter into the pan, rotating to cover the surface evenly. If your mix sets too fast then turn the heat down a little. Once it begins to bubble, flip the crepe and cook til set, about 30 more seconds. You can either make six thin crepes or four thicker ones if you're a first-timer. Just use a half cup measure. Repeat until all the mix is used up.
5. To assemble, lay two crepes down overlapping on a large board. Place a third in the middle if you made six thin ones. Spread a thin layer of the dill cream cheese across the crepes, then lay half the smoked salmon down in an even layer. Starting from the long end closest to you, roll the crepe up into a log.
6. Slice into 1cm discs and place on a platter for your guests. Alternatively, you can wrap the log in cling wrap and chill this for up to 24 hours, just slice before serving.

