



CLONAKILTY SMOKED SALMON ROLLS



By Irish Yogurts Clonakilty

Smoked Salmon Rolls

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Method

For the Pancakes

- In a large mixing bowl sieve the flour and the salt together
- Break in the two large eggs and whisk continuously whilst adding the milk until a smooth batter has been achieved
- Add in the grated lemon zest and the chopped parsley at this stage also. Mix thoroughly until combined and then transfer into the fridge to rest until required
- Meanwhile heat a pan until quite hot. Add a little oil or butter to the pan and then spoon in the pancake batter and swirl quickly until the entire pan has been covered with the batter
- Allow to cook for about a moment or two on either side until they are nice and golden brown
- Store the pancakes between discs of parchment paper and if necessary refrigerate until required

For the Filling

- Mix the crème fraiche, parsley, lemon juice and cracked black pepper together and store in a



bowl.

Thinly slice (or buy pre sliced) smoked salmon

Assembly

- Lay the pancakes out flat on a chopping board. Spread with some of the lemon scented crème fraîche and then arrange some smoked salmon on top
- Roll up very tightly and cut with a sharp knife into rounds, discarding the end slices. The rounds should be approximately 1 inch wide
- Arrange onto a large serving platter. Serve immediately or transfer to the fridge

Ingredients

Pancake Batter

- 8oz/ 225g Plain Flour
- Pinch of Salt
- 2 Large Eggs
- 1-2 Dessert Spoons of Chopped Parsley
- 16 floz/ 450ml Milk
- Grated Zest of 1 Lemon

Filling

- 3 Tbsp of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 1 tbsp Chopped Parsley
- Grated Zest of 1 Lemon
- Cracked Black Pepper
- Approx 12 Slices of Smoked Salmon

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