



French crepes with garlic cheese and salmon



Ingredients

- 150 gram Gouda herb-garlic cheese, grated
- 2 eggs
- salt and pepper
- 125 gram of flour
- 150 ml of milk
- 50 grams of butter
- 125 ml sour cream or crème fraîche
- 200 grams of smoked salmon, cut into strips
- 2 tablespoons capers
- 2 lemons, cut into segments

Flapjacks with salmon and cheese, better known as crepes, are great for breakfast, brunch or lunch. This simple and tasty treat is a great addition to your menu. These crepes are irresistible and perfect for any time of the day!

Preparation

- 1: Beat the eggs with salt and pepper
- 2: Sift the flour over it, pour in the milk and whisk into a smooth batter.
- 3: Let the batter rest for 10 minutes.
- 4: Fry the crepes in a small frying pan in a knob of butter.
- 5: Brush each pancake with sour cream. Spread salmon strips and herb-garlic cheese on top and roll up the crepes.
- 6: Cut them diagonally, place on plates and garnish with lemon wedges.

Ready to make French crepes?

Vary with cheeses such as young goat cheese or young sheep cheese for a new twist. You can also replace crepes with tortillas for a wrap version with salmon and cheese. Try smoked chicken breast or ham instead of salmon. Order the necessary cheese products via our webshop and enjoy this delicious dish soon. Enjoy your meal!