



Crêpes with garlic and herb cheese and salmon



Ingredients

- 150 grams garlic and herb Gouda, grated
- 2 eggs
- Pepper and salt
- 125 grams flour
- 150 ml milk
- 50 grams butter
- 125 ml sour cream or crème fraîche
- 200 grams smoked salmon, cut into strips
- 2 tablespoons capers
- 1 lemon, in wedges

Bereidingswijze

Crêpes with salmon and cheese. In other countries, crêpes are also known as very thin pancakes. Delicious for breakfast or brunch / lunch

Whisk the eggs with the pepper and salt. Sift the flour into the eggs, pour in the milk, and beat to a smooth batter. Leave to rest for 10 minutes.

Melt some butter in a small frying pan and fry 8 crêpes. Spread some sour cream on each crêpe. Put the salmon strips and the garlic and herb cheese on the crêpes and roll them up.

Cut diagonally, arrange onto plates, and garnish with lemon wedges.

These pancakes are irresistible!

TIPS The garlic and herb Gouda can be substituted with a mild goat's cheese or a mild ewe's cheese.

Substitute the crêpes with tortillas, creating a wrap filled with fish and cheese. Substitute the salmon in the filling with strips of smoked chicken fillet or ham.