

Smoked salmon & dill pancakes

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Looking for indulgent brunch ideas? Try these smoked salmon and dill pancakes.

Ingredients (serves 4)

- 1 cup self raising flour
- ½ cup finely chopped fresh dill
- 1 large egg
- 10g melted butter
- Pinch of salt
- ¾ cup low fat milk
- 300g smoked salmon
- ½ cup low-fat sour cream

Method

Sift flour and salt in a large bowl. Add in half of the chopped dill and stir. Make a well in the centre. Whisk egg and milk together and add to the dry ingredients. Use a whisk to mix together, ensuring there are no lumps. Spoon mixture onto a non-stick fry pan. When pancakes bubble flip over and cook the other side until brown.

Arrange two pancakes on a plate and top with smoked salmon and sour cream.

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N.B. To get the perfect sized pancake, place egg rings in the pan and spoon mixture in to keep a neat round shape.

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