

BLENDERS

SMOKED WILD IRISH SALMON AND CRAB-FILLED CHIVE PANCAKES

Delight your guests with these light and savoury chive pancakes, filled with rich smoked wild Irish salmon and delicate crab meat. Perfectly paired with fresh salad leaves and a drizzle of classic dressing, this dish brings a touch of elegance to your menu.



Ingredients

For the pancakes

- 4 eggs, beaten
- 140g plain flour
- 250ml milk
- 1 handful chives, chopped
- Vegetable oil (for cooking)

To serve

- 6 handfuls mixed salad leaves
- 8 slices smoked wild Irish salmon
- 160g crab meat
- 1 lemon, finely sliced
- 1 handful chives, halved
- 80ml [Blenders Classic Dressing](#)
- 2tsp [Blenders Horseradish Sauce](#)
- 2tbsp crème fraîche
- 2tbsp [Blenders Real Mayonnaise](#)

Allergens

- Mustard, Gluten, Eggs, Fish, Shellfish, Milk

Method

1. In a bowl, whisk together the eggs, flour, milk, and chopped chives until smooth. Season with salt and pepper, if desired.
2. Heat a medium non-stick frying pan over medium-high heat. Lightly oil the pan using a piece of kitchen paper dipped in vegetable oil.
3. Pour a ladleful of batter into the pan, swirling to coat the base evenly. Cook for 1 minute, flip, and cook for an additional 30 seconds.
4. Remove and place on greaseproof paper. Repeat with the remaining batter to make 8 pancakes.
5. To make the filling, mix the crab, [Blenders Real Mayonnaise](#), crème fraîche, [Blenders Horseradish Sauce](#) and chives.
6. To assemble, place handfuls of mixed salad leaves on one side of each plate. Fold the pancakes in half and fill with smoked salmon and crab meat filling. Arrange two lemon slices and halved chives under the filling.
7. Drizzle [Blenders Classic Dressing](#) over the salad and pancakes. Serve immediately.