

## TRUFFLE PANCAKES WITH SMOKED SALMON, YOGHURT & CHIVES



MINUTES TO PREPARE  
5 + 30 for the batter  
to rest



MINUTES TO COOK  
10



MAKES  
8 pancakes



### INGREDIENTS

For the pancakes:

**150g plain flour**  
**200g milk**  
**2 eggs**  
**1 teaspoon baking powder**  
**1/2 pinch of salt**  
**Drizzle of truffle oil**  
**30g soft butter**

For the topping:

**Bunch of chives**, finely sliced  
**2 tablespoons Greek yoghurt**  
**Squeeze of lemon juice**  
**Salt and pepper**  
**200g smoked salmon**

You will need a hand blender,  
food processor, Nutribullet or  
whisk, a measuring jug, a good  
non-stick frying pan and scales.

### LET'S GET COOKING

- 1 Measure out the pancake ingredients, place in a bowl or measuring jug and blitz with a hand blender until combined (you can use a food processor, Nutribullet or whisk).
- 2 Leave to stand for 30 minutes or overnight.
- 3 When you are ready, heat a small non-stick frying pan over a high heat. Using a ladle or large spoon, scoop 1 portion of the pancake mixture in to the frying pan. You don't need to add extra butter or oil to the pan when frying. The first pancake might not be perfect as the pan warms up and greases itself. You can either keep this or discard. The more you do, the better they will get.
- 4 Place over the heat and wait until the top of the pancake firms up and starts to bubble. Now is your time to flip. Using a non-metal spatula, get right under one side of the pancake. Pick it up on that side and flip firmly. Cook on the bottom side for a further minute until brown. Repeat with the rest of the pancake mixture, stacking the pancakes as you go.
- 5 Meanwhile, mix the chives, Greek yoghurt and lemon juice in bowl and season well with salt and pepper.
- 6 These can be made in advance and reheated in the microwave for 30 seconds.

***"I really love fishy things for brunch, and find myself craving this combination of the salty smoked salmon, creamy Greek yoghurt, zingy chives and decadent truffle oil. To me, this is a match made in heaven. I hope you enjoy it as much as I do.***

***They are also delicious as blinis for canapes as the truffle oil adds a depth and smokiness that adds real interest to the pancakes. Simply add a teaspoon of the mixture to the pan instead of a ladle and cook using the same method"***