

CHIVE & DILL PANCAKES  
WITH SMOKED SALMON & CREME FRAICHE

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c°*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

## CHIVE & DILL PANCAKES WITH SMOKED SALMON & CREME FRAICHE

*Chef Gary Parsons*

### *Ingredients*

SERVES 2

<b>CA118 Salmon Classic D-Cut Belhaven Smokehouse</b>	<b>180g</b>
<b>DC039 Crème Fraiche Montebourg 1ltr</b>	<b>40g</b>
<b>IN016 Dorset Sea Salt Flakes 1kg</b>	<b>5g</b>
Lemon wedges	2
Plain Flour	100
Egg separated	1
Milk	150
Unsalted Butter melted	25
White Pepper	1
Chives chopped	10
Dill picked & chopped	5
Oil	

### *Method*

1. Put the flour into a bowl and season with salt and pepper.
2. Make a well in the middle of the seasoned flour, then add the egg yolk and half the milk. Whisk until smooth, gradually adding the rest of the milk.
3. Once well combined add the melted butter, chives and dill.
4. In a separate bowl, whisk the egg whites until starting to stiffen, then fold into the batter.
5. Lightly oil a frying pan, then add two spoonfuls of the mixture and cook for 2 to 3 minutes on each side until golden, flipping them over when bubbling. Repeat this method.
6. Arrange the salmon on the pancake, spoon some the creme fraiche on top and repeat forming a stack - finish with fresh lemon juice and some chopped chives.



**CHIVE & DILL PANCAKES**  
*with Belhaven Smoked Salmon, Crème Fraiche & lemon*

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### *Belhaven Smoked Salmon*

Scottish smoked salmon range, based in Dunbar, Scotland. Renowned for their traditional smoking methods, passion for quality, Belhaven brings decades of expertise and a true taste of East Lothian.

### *Crème Fraîche Montebourg*

Crème Fraîche Montebourg is a high-quality French crème fraîche - a rich, cultured dairy cream with a smooth, velvety texture and mild tang. It's made from pasteurised cream with added lactic ferments, giving it a slightly acidified flavour and thick consistency typical of traditional crème fraîche.

### *Dorset Sea Salt Flakes*

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.

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