



## French crepes with garlic cheese and salmon



### Ingredients

- 150 gram Gouda herb-garlic cheese, grated
- 2 eggs
- salt and pepper
- 125 gram of flour
- 150 ml of milk
- 50 grams of butter
- 125 ml sour cream or crème fraîche
- 200 grams of smoked salmon, cut into strips
- 2 tablespoons capers
- 2 lemons, cut into segments

### Preparation

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

Beat the eggs with salt and pepper. Sift the flour above, pour in the milk and whisk into a smooth batter. Let the batter rest for 10 minutes.

Fry the crepes in a small frying pan in a knob of butter. Brush each pancake with sour cream. Spread salmon strips and herb-garlic cheese on top and roll up the crepes. Cut them diagonally, place on plates and garnish with lemon wedges.

These pancakes are irresistible!

Tips The Gouda herb-garlic cheese can also be replaced with Young goat's cheese or Young sheep's cheese for variation.

Replace the crepes with tortillas and form them into a wrap filled with the fish and cheese. Replace the salmon in the filling with strips of smoked chicken breast or ham.