



# Savory Pancakes with

Smoked Salmon and Crème Fraîche



# SAVORY PANCAKES WITH SMOKED SALMON AND CRÈME FRAICHE

SERVES 8 AS A FIRST COURSE

- 1 1/4 cups whole milk
- 3 1/2 tablespoons Dijon mustard
- 1 large egg
- 1 tablespoon yellow mustard seeds
- 1 cup all purpose flour
- 2 teaspoons baking powder
- 2 tablespoons butter, melted for batter plus more for griddle
- 2 tablespoons chopped fresh dill
- 1 pound thinly sliced smoked salmon
- 4 ounces Crème Fraiche
- Dill sprigs or minced scallions for garnish

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Whisk first 4 ingredients in the All-Clad large mixing bowl to blend. Gradually whisk in flour and baking powder. Stir in 2 tablespoons butter and dill. Cover; let stand 1 hour. (See note below) Preheat oven to 250°F. Brush All-Clad griddle with butter. Heat on medium heat. Working in batches and brushing with butter as needed, drop batter by tablespoonfuls onto griddle, forming 2-inch rounds. Cook until pancakes are golden on bottom and bubbles begin to break on surface, about 3 minutes. Turn over; cook until golden, about 2 minutes. Transfer to baking sheet. Keep warm in oven.

Arrange salmon on top of pancakes. Add a dollop of Crème Fraiche and garnish with fresh dill sprigs or minced scallions.

Note: The batter can be mixed the day before and stored in the refrigerator.