

Smoked salmon tray bake pancake

30m prep | 15m cook | 8 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

14 Ingredients

- 2 cups plain flour
- 1/2 tsp bicarbonate of soda
- 2 cups buttermilk
- 1 egg
- 2 tbsp chopped fresh dill, plus extra, to serve
- 2 tbsp finely chopped fresh flat-leaf parsley leaves
- 50g butter, melted
- 1/2 cup smooth ricotta
- 150g smoked **salmon** slices, halved
- 60g baby rocket
- 1 small red onion, cut into rings
- 3 baby cucumbers, peeled into ribbons
- Capers, to serve
- Lemon wedges, to serve

5 Method Steps

- **Step 1** Preheat oven to 200C/180C fan-forced. Grease and line a 3cm-deep, 24.5cm x 37.5cm (base) baking tray with baking paper, extending paper 2cm above edges of tray on short sides.
- **Step 2** Whisk **flour** and **bicarbonate of soda** together in a large bowl. Season with salt and pepper. Make a well in the centre. Whisk **buttermilk**, **egg**, **dill** and **parsley** in a large jug. Add buttermilk mixture to well. Whisk until just combined.
- **Step 3** Brush baking paper in prepared tray with half the **melted butter**. Spread batter into prepared tray. Smooth top. Dab with remaining butter. Bake for 8 to 10 minutes or until golden and a skewer inserted into the centre comes out clean.
- **Step 4** Preheat grill on high. Grill pancake for 1 to 2 minutes or until golden. Set tray aside to cool for 1 minute.

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- **Step 5** Dollop pancake with ricotta. Top with salmon, rocket, onion and cucumber. Sprinkle with capers and top with lemon wedges. Serve immediately.
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Image by Vanessa Levis
