

Savory Salmon Crepes

Serves: 2-4

Crepe Ingredients

- 3 large eggs
- ½ cup whole milk
- ¼ cup chilled heavy cream
- ½ cup all-purpose flour
- ¼ tsp salt
- 2 tbsp melted unsalted butter
- 1 tbsp minced fresh dill

Filling Ingredients

- 8 oz. crème fraiche (or sour cream)
- 1 tbsp minced fresh dill
- 1 tbsp minced capers
- 1 lemon, zested
- salt and black pepper, to taste
- ¼ medium red onion, thinly sliced
- 1 can [Crown Prince Natural Skinless & Boneless Alaskan Pink Salmon](#), drained and flaked
- arugula, to taste



Directions

Blend all crepe ingredients together in a blender on high until smooth. Refrigerate for at least 30 minutes before making crepes.

Place crème fraiche, dill, capers, lemon zest, salt and pepper in the bowl of a stand mixer. Using the whip attachment and on high setting whip all ingredients together until slightly firm. Taste and season as needed with salt and pepper. Remove from bowl and set aside.

Brush a 10-inch nonstick skillet lightly with melted butter, then heat over medium-high heat until hot. Pour in a scant 1/4 cup batter, immediately tilting and rotating skillet to coat bottom. (If batter sets before skillet is coated, reduce heat slightly for the next crepe.) Cook until underside is golden and top is just set, 15 to 45 seconds. Loosen edge of crepe with a heatproof rubber spatula, then flip crepe over with your fingertips and cook 15 seconds more. Transfer to a plate. Continue making crepes, brushing skillet with butter each time and stacking on a plate.

To build your crepe, spread a small amount of crème fraiche mixture over half the crepe. Top with red onion slices, salmon and arugula. Fold the empty side of crepe over the half of the crepe with toppings and fold in half again forming a triangle.

Serve cold or room temperature.

