

# Crepe rolls with salmon

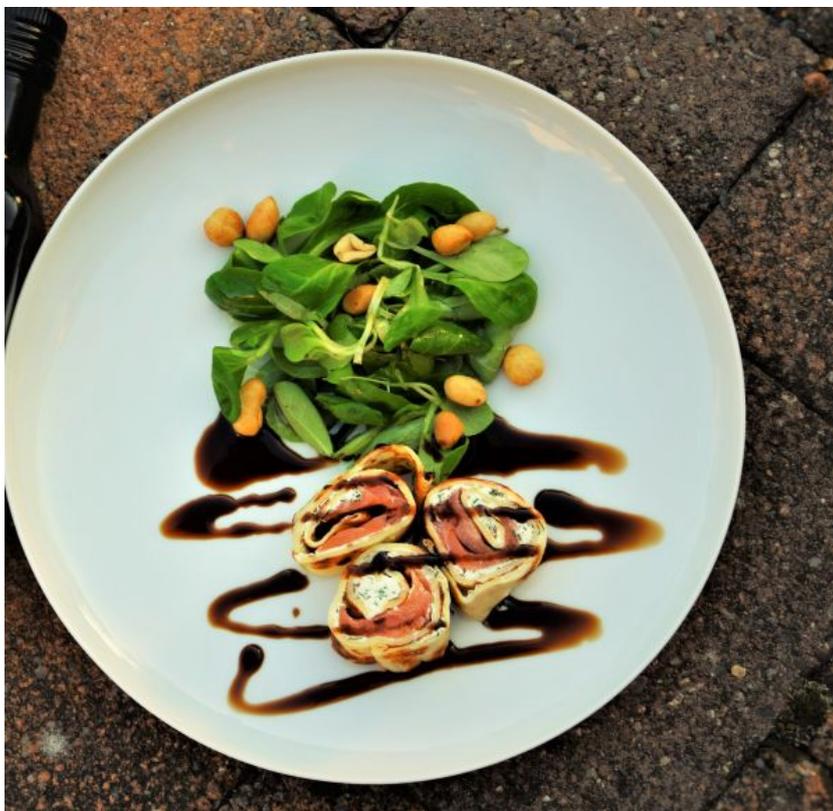
Ingredients required for 4 persons

**Preparation time** 30 minutes

**Difficulty** medium

## Ingredients

1 EL coconut oil  
125 ml whole milk  
65 g flour  
1 egg  
2 TL horseradish spice oil  
200 g smoked salmon  
200 g cream cheese  
1 Bund dill  
2 EL hazelnut oil roasted  
100 g lamb's lettuce  
40 g pine nuts or peanuts  
salt  
pepper  
1 TL Crema del Borgo Aceto  
balsamic vinegar



## Preparation

Place milk, flour, egg and a pinch of salt in a bowl and knead into a smooth dough. Heat one tablespoon coconut oil in a pan and bake thin crepes (recipe for 6 to 8 pancakes). Pile the ready crepes on a plate and allow to cool.

Finely chop the dill and mix in a bowl with cream cheese. Season to taste with horseradish spice oil and salt and pepper. Spread the cheese mix over the crepes (around half a centimeter thick). Place the salmon on one side and roll the crepes. Cut into 3 to 4 cm thick slices with a sharp knife. Drape on a plate and drizzle over with a few drops Aceto Balsamico vinegar.

Wash lamb's lettuce and serve next to the crepe rolls. Toast the nuts in a pan without oil and sprinkle over the salad. Drizzle over with roasted hazelnut oil.