



Pancake Rolls Filled with Smoked Salmon and Marinated Ginger

Ingredients for the Pancakes

2 eggs, 2 table spoon of flour, approx. 80 ml of milk, $\frac{1}{4}$ tea spoon salt, oil or butter for the pan

Ingredients for the Filling

1 package of smokes salmon, 200 g cream cheese, 2 table spoons of milk, 2 table spoons of marinated ginger, 1 small bunch of chives

Blend the ingredients for the pancakes in a mixer until you have smooth dough. Bake thin pancakes in a nonstick pan in oil or butter. Let the pancakes cool down.

Mix the cream cheese and the milk and spread evenly on the pancakes. Cut the chives into small rolls and chop the ginger finely. Cover one half of the pancake with salmon. Sprinkle with the chives and the ginger and roll to the non-covered side of the pancake. Cut into diagonal bite-sized pieces and serve.

If you want to prepare the pancakes in advance just cover them in foil and keep refrigerated until you use them!