

Who said pancakes have to be sweet? How does horseradish, smoked salmon and dill added to American buttermilk pancakes sound?

Ingredients:-

150g plain flour

½ tsp baking powder

½ tsp cream of tartar

1 tbsp caster sugar

2 large free-range eggs, separated

284ml carton buttermilk

Knob of butter for frying

1 tbsp horseradish sauce

200g quality smoked salmon

Fresh dill sprigs and lemon wedges to serve

For the dill sauce

1 large free-range egg yolk

1 tbsp white wine vinegar

1 tbsp dijon mustard

Generous ½ tbsp caster sugar

150ml sunflower oil

Small bunch fresh dill, quite finely chopped

Juice ½ lemon (optional)

Method:-

01.Mix the flour, baking powder, cream of tartar, sugar and a large pinch of salt in a large bowl. Make a well in the centre, then add the egg yolks and horseradish and stir. Slowly pour in the buttermilk, stirring constantly, to form a smooth, thick batter.

02.To make the dill sauce, put the egg yolk, vinegar, mustard, sugar and a large pinch of salt into a mixing bowl and whisk using an electric mixer until a foam is beginning to form. Slowly pour in the oil in a thin stream, whisking to thicken (it should have the consistency of hollandaise). Once you?ve added all the oil, stir in the dill, then taste and season with lemon juice if you like. Set aside.

03.In a separate large, spotlessly clean bowl, whisk the egg whites using an electric mixer until they form soft, floppy peaks. Using a metal spoon or balloon whisk, gently fold the whites into the pancake batter, starting with a tablespoon, then adding the rest in 2 additions, for a light, fluffy batter.

04.Heat a large frying or crepe pan and lightly grease with butter. Add of ladle of batter into the hot pan, spaced out, then smooth them down so they?re around 10cm wide and 1cm thick. Cook over a low-medium heat for 2-3 minutes until golden underneath, then flip and repeat until fluffy and cooked through. Keep warm in a low oven while you make the rest, then add your topping and enjoy.

05.Stack a few pancakes on top of each other, top with ruffles of smoked salmon and drizzle with some dill sauce. Garnish with more fresh dill, lemon wedges and a good grind of black pepper.