

## Asparagus Pancakes with Smoked Salmon



**Serves 4 -makes 10 pancakes**

**Prep 15 mins**

**Cook 25 -35 mins**

**Easy**

### Ingredients

100g buckwheat flour

100g plain flour

1/2 tsp bicarbonate soda

284ml pot buttermilk

1 egg, beaten

50g butter, melted

2 tsp vegetable oil

18 asparagus spears, halved to make 36 shorter spears

140g smoked salmon lemon wedges to serve

1. Heat oven to 120C/Fan 100C/Gas 1/2. Mix the flours, bicarbonate of soda and 1/4 tsp salt together in a bowl. Whisk the buttermilk, egg and 3 tbsp melted butter together in another bowl, then gradually whisk into the dry ingredients to make a smooth batter.
2. Heat a non-stick frying pan over a medium heat. Add the remaining butter and the oil, plus the asparagus, and fry, turning for 3-4 mins until almost tender.
3. Turn the heat down and scoop out all but 6 of the asparagus spears. Arrange the 6 left in the pan into 2 groups of 3. Use a ladle to spoon a little batter over each group of asparagus, to make 2 round pancakes, with the asparagus hidden underneath. Cook the pancakes until bubbles appear on the surface - about 1-2 mins. Flip over and cook for 1-2 mins more until golden and set. Remove and keep warm in the oven while you use the remaining asparagus and batter to make another 10 pancakes.
4. Pile three pancake son each plate and add a pile of smoked salmon. Serve with some black pepper and lemon wedges.