

# Modern Entertaining

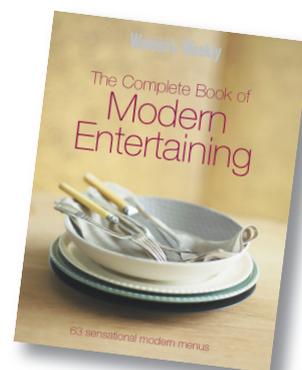
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## smoked salmon and dilled sour cream crêpe cakes

- 1 cup (150g) plain flour**
- 4 eggs**
- 1 tablespoon vegetable oil**
- 2 cups (500ml) milk**
- 1/3 cup (65g) drained capers, rinsed, chopped coarsely**
- 1/4 cup finely chopped fresh dill**
- 2 tablespoons grated lemon rind**
- 1 tablespoon lemon juice**
- 2 cloves garlic, crushed**
- 2 cups (480g) sour cream**
- 1kg sliced smoked salmon**

- 1 Line base and side of two deep 20cm-round cake pans with plastic wrap.
- 2 Place flour in medium bowl. Make well in centre; gradually whisk in combined eggs, oil and milk. Strain into large jug; stand 30 minutes.
- 3 Heat oiled 19cm frying pan; pour 1/4 cup of the batter into pan, tilting pan to coat base. Cook over low heat, loosening around edge with spatula until browned lightly. Turn; brown other side. Remove from pan; repeat with remaining batter to make a total of five crêpes.
- 4 Combine capers, dill, rind, juice, garlic and sour cream in small bowl. Place a crêpe in pan; spread with 1/3 cup of sour cream mixture, cover with a quarter of the fish. Continue layering with remaining crêpes, sour cream mixture and fish, finishing with a crêpe. Cover; refrigerate overnight.
- 5 Gently turn cakes onto chopping board; discard plastic wrap. Using sharp knife, carefully trim cake into a square; discard trimmings. Cut into 4cm squares; top squares with sour cream and dill, if desired.

**preparation time** 30 minutes (plus standing time)

**cooking time** 30 minutes (plus refrigeration time)

**makes** 36

**nutrition count per piece**

8.3g total fat (4.3g saturated fat); 523kJ (125 cal);

4.3g carbohydrate; 8.4g protein; 0.2g fibre



Photographer: Ian Wallace