

# Salmon & Dill Pikelets

Serves 6-8



*Bettys*  
EST. 1919

## INGREDIENTS

*For the pikelet starter:*

125g plain flour

2g salt

155 ml tepid water

3g fresh yeast

*To finish the batter:*

40ml tepid water

½ tsp baking powder

1 tbsp fresh dill, finely chopped

*Reserve the best dill tips for garnishing*

50g Creme Fraiche

## METHOD

1. *First prepare the starter for the pikelets:* In a large mixing bowl, mix together the flour and salt and make a well in the centre.
2. Mix the fresh yeast into the tepid water in a measuring jug. Pour into the dry ingredients and whisk together until smooth.
3. Cover with cling film and set aside for 30 minutes or until the batter has risen and appears frothy.
4. When ready to bake, dissolve the baking powder in the tepid water and pour into the starter. Stir until thoroughly combined, adding a little more water if necessary to bring it to a double cream consistency. Mix in the finely chopped dill.
5. *To cook the pikelets:* Warm a frying pan over a medium heat. Ladle the batter directly on the pan.
6. When the batter sets on top, turn over. They should take about 2 minutes on each side.
6. *To serve:* Thinly slice the cured salmon, add a small spoonful of crème fraiche on top of the pikelets and top with the sliced cured salmon, garnish with a few reserved dill fronds for an extra special presentation!