



Spinach pancakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of frozen spinach leaves
- 2 eggs
- 300 ml of milk
- 10 tablespoons of wheat flour
- salt
- pepper
- nutmeg
- 100 grams of feta cheese
- 100 grams of smoked salmon

Instructions

1. Blanch spinach, drain.
2. Whisk eggs and milk, add flour bit by bit, mix well, season with salt, pepper and nutmeg.
3. Let batter rest for 20 minutes.
4. Add spinach, mix well.
5. Brush frying pan with oil, pour 4 tablespoons of batter, fry till top is set, flip side, continue to fry till it browns slightly.
6. Continue with rest of batter.
7. When pancakes are ready, sprinkle feta cheese on half of the bath and roll up. Use smoked salmon for the second half.
8. Cut diagonally in half.
9. Serve as appetizer or light lunch.