Crêpes with Bresc Wild Garlic Pesto, Smoked Salmon and Cream Cheese – A Flavourful Bite



Used Bresc products



Bresc Bärlauch pesto 450g

Ingredients

10

For the crêpes:
625 ml milk
375 g flour
50 g melted butter
50 g Bresc wild garlic pesto
5 eggs
A pinch of salt

For the filling:
500 g thinly sliced smoked salmon
375 g cream cheese
50 g Bresc wild garlic pesto
Borage cress
Affilla cress
Furikake mix

Preparation method

These crêpes are the perfect balance of lightness and savoury flavour. The addition of Bresc Wild Garlic Pesto adds a refined, herby twist, while the creamy cheese and smoked salmon deliver a luxurious taste experience. Ideal as a starter, lunch, or party bite!

Making the crêpes:
Mix the flour and a pinch of salt in a large bowl.
Whisk in the eggs and gradually add the milk while stirring constantly to prevent lumps.
Add the melted butter and wild garlic pesto, mixing until smooth.
Let the batter rest for 10-15 minutes.
Heat a little butter or oil in a frying pan over medium heat.
Pour a thin layer of batter into the pan and swirl to spread evenly.
Cook the crêpe for about 1-2 minutes until the bottom is golden brown, then carefully flip and cook for another 30 seconds.
Repeat until all crêpes are made. Let them cool.

Preparing the filling:
Mix the cream cheese with the thinly sliced smoked salmon.
Spread a thin layer of cream cheese mixture onto each crêpe.
Roll the crêpes up or leave them open, garnishing with cress and furikake mix.