



DIRECTIONS

1. Mix all ingredients- egg, flour, milk, sugar, butter, salt in a large bowl.
2. Heat the pancake pan over medium heat and cook the pancakes from the resulting mixture.
3. Spread a thin layer of salmon with lemon flavor on the pancakes, put a layer of the spinach on the salmon.
4. Roll, cut into pieces and serve with a salad of fresh spinach, cherry tomatoes and Parmesan.
5. Ready to eat!

Pancakes with Atlantic salmon with lemon flavor



6 servings



30 minutes

INGREDIENTS

Atlantic salmon in oil
with lemon flavor

Eggs

Milk

Flour

Melted butter

Salt , Sugar

Spinach

Cherry tomatoes

Parmesan cheese

Atlantic salmon in oil
with lemon flavor



SALT



MELTED BUTTER



EGGS



FLOUR



SUGAR



PARMESAN CHEESE



MILK



CHERRY TOMATOES



SPINACH

