**Smoked Salmon Crepe Gateau**

By Chef Daniel Pliska CEC AAC

Yield: 6 portions

6 each Buckwheat Crepes (recipe to follow)

 Cold Smoked Salmon

 Caviar (Pressed Sevruga, Osetra, or other suitable caviar)

 Butter (Plugra)

 Chopped Chives

 Water Cress

 Belgium Endive

 Sliced Radishes

 Grapefruit segments

 Champagne Vinegar

 Grapeseed Oil

 Cream Fraiche

Buckwheat Crepes

Yield 12 to 14 – 8” crepes

3 each Eggs (large)

1 Tbl Melted butter (Plugra)

1 cup Buckwheat Flour

½ cup Milk

¼ cup Water (more if needed)

¼ tsp Sea salt (fine ground)

As needed Grapeseed oil (for cooking)

As needed Butter (for cooking)

1. Whisk the eggs together in a bowl
2. Add the buckwheat flour and mix until smooth
3. Mix in melted butter and the salt
4. Mix in the milk
5. Mix in the water to form a light batter
6. Strain and let rest for 10 minutes
7. Add a small amount of grapeseed oil to hot non-stick pan
8. Add a small amount of butter and pour out any excess
9. Ladle in about 1 ½ ounces of batter or just enough to cover the bottom of the pan
10. Once brown turn over and cook for a few seconds
11. Take out of the pan and cool on parchment paper
12. Continue the process until all of the crepe batter is used.