**Smoked Salmon Crepe Gateau**

By Chef Daniel Pliska CEC AAC

Yield: 24 portions – 3 each crepe gateau

15 each Buckwheat Crepes (recipe to follow)

1 side Cold Smoked Salmon, sliced (more if needed)

3 lbs Butter (Plugra or other high-quality butter)

2 cups Chopped Chives

Optional for garnish Caviar (Sevruga, Osetra, or other suitable caviar)

1. Whip the butter with the chives until light and airy
2. Layout a crepe and pipe on a small amount of butter
3. Spread out to an even layer
4. Top with a layer of smoked salmon
5. Top with another crepe
6. Continue until five layers of crepes are stacked up
7. Follow this procedure to build 2 more crepe gateau
8. Press between cardboard cake circles and weight down with a number 10# can
9. Refrigerate until chilled and butter has hardened
10. At service cut each crepe gateau into 8 wedges
11. Serve with watercress, endive and radish salad and garnish with crème fraiche, grapefruit Supremes and caviar if desired

**Buckwheat Crepes**

Yield 15 to 18 – 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.

**Dressing for salad**

1/2 cup Grapefruit juice

4 TBL Champagne vinegar

1/2 cup Minced Shallots

1 tsp Black pepper, fine ground

2 tsp Chopped Tarragon

2 tsp Chiffonade Basil

1/2 tsp Sea salt, fine ground

2 cups Grapeseed oil

Using all of the ingredients prepare a simple vinaigrette. Toss the watercress, endive and radishes with a small amount of the dressing.

**Salad mix as needed:**

Water Cress leaves, Belgium Endive split core removed and cut on a thin bias, Julianne Radishes

**Garnish as needed:**

Grapefruit Supremes

Cream Fraiche