

Crispy buckwheat ravioli with salmon



4 people

10 min preparation time

8 to 10 min cooking time

All ingredients

- 1 jar of 95g** of Pink salmon and young leek shoots spread to enjoy hot
- 2 buckwheat pancakes**
- Optional decoration:** feta, mozzarella or Emmental cheese

Steps

- 1- Cut 32 rounds from the galette using a 5 cm diameter cookie cutter, and place on a baking tray
- 2- Place 1 teaspoon of warm salmon spread in the centre of 16 rounds
- 3- Cover with the remaining 16 rounds then place a small piece of cheese a small piece of cheese on top
- 4- Bake in a hot oven, gas mark 8 (230°c) for 8 to 10 min until a nice colour is obtained