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