

## Smoked Salmon and Cream Cheese Crepes

2 1/2 cups milk  
1 1/3 cups matzo meal  
4 eggs  
1/4 cup olive oil  
1/2 teaspoon salt  
2 tablespoons minced chives  
Butter  
8 ounces whipped cream cheese  
1/4 pound smoked salmon

1. In a large bowl, combine the milk, matzo meal, eggs, olive oil, and salt. Using an immersion blender, blend all of the ingredients until completely smooth. This can also be done in a blender. Cover and refrigerate for at least 30 minutes or even overnight.
2. When ready to make the crepes, stir the chives into the batter. Melt a pat of butter in a small nonstick skillet over medium heat. Pour 1/4 cup of the batter into the skillet, and tilt it to spread out the batter evenly over the surface of the skillet. Allow to cook until the edges begin to brown and the crepe is no longer liquidy, about 1 minute. Gently shake the pan to ensure that the crepe has released from the pan. Using a small spatula, carefully flip the crepe. Cook for another 30 seconds then transfer to a plate.
3. Repeat this process, using a pat of butter to cook each crepe, until the batter is finished. To ensure that they don't stick to each other, place a piece of parchment paper in between each crepe. You should end up with about 16 crepes total.
4. Spread about a tablespoons of cream cheese on a crepe. Place a small piece of smoked salmon on top of the cream cheese and roll the crepe to close. Repeat with the remaining crepes.