



# BLINI WITH FRESH SALMON



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Chef: Boris Schijvens

## SERVES 8

Preparation Time: 15min.

Cook Time: 5min.

## INGREDIENTS

200g fresh salmon fillets, skin and bones removed • 8 Blinis • 2 tbsp crème fraîche • Juice of 1 lemon • 2 tbsp champagne (Veuve Clicquot) • 8 cooked mini asparagus • Fish roe to decorate

## METHOD

Cut the salmon in very thin slices using a sharp knife • Drizzle the lemon juice and the champagne onto the slices and sprinkle with a little salt • Leave to marinate (“cook”) for five minutes • Take a blini and add some crème fraîche • Top with some salmon and decorate with the asparagus and fish roe • Ideal as an appetizer • Must be served with chilled champagne

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