

SMOKED SALMON CANAPÉ



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SERVES: 5

INGREDIENTS

1 pack of Jos Poell pastry CUPS (60g, 20 pieces) • 2 packs of GIMAR smoked salmon 100g • 100ml cream • 30g shallots • 20g chives • 3g ground black pepper • 1 tbsp lemon juice

PREPARATION

Trim the smoked salmon, cutting out 20 small triangles • With the remaining salmon, cut into small pieces and save for later • Chop the shallot and chives • Whisk the cream in a small bowl with a wire whisk and season with lemon juice, chives and pepper • Mix the chopped shallots with the salmon and cover • Place in the fridge for a short while • Fill the pastry cases with the mixture and top with a smoke salmon rosette • Decorate with chives and plate up.