

TOBIKO CANAPÉS



Magazine
Apr. | May 11

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Chef: Fernando Fonseca

SERVES: 6

INGREDIENTS

½ jar black, green, red and orange tobiko • ½ jar salmon roe • 1 pack (48g) “Les 3toques” cocktail tartlets • 1 pack (100g) Van der Meulen wholemeal mini melba toasts • 100g McMillan’s smoked Scottish salmon • 20g chives • 100ml Heritage UHT double cream • 1 red pepper • 1 ripe tomato • 1 sprig basil • 1 aubergine • Salt & pepper • 1 tbsp olive oil • 6 black olives • 1 cucumber • 1 garlic clove • 1 sprig mint • 100g natural yoghurt • 150g pumpkin

METHOD

Preheat oven to 160°C • Whip the cream seasoned with salt and pepper and add the chopped chives • Keep for later • Halve the aubergine and score the interior with a small knife, seasoning with salt, pepper and olive oil • Rest for a few minutes then roast in the oven for 20 minutes • Remove the aubergine flesh with a spoon • Chop and drizzle with olive oil, sprinkling with chopped chives and chopped olives • Remove the skin from the tomato, quarter and remove the interior, chopping the remainder into small cubes • Roast the red pepper and remove its interior, chopping the outer part into small cubes • Add to the tomato, adding the basil and season • Separate the slivers of salmon, dividing them into triangles, trimming off the excess • Chop the excess salmon and add to the cream and chives • Grate (medium) the cucumber and season with salt • Drain after 20 minutes and add to the yoghurt and chopped mint • Form small rosettes with smoked salmon and fill the small spoons, small tartlets or top small toasts as shown in the image and decorate