

Smoked Salmon with Wasabi Cream on Pumpkin Seed Rye

Yield: 20 - 25

Ingredients

3–4 Tsp Wasabi Powder

5 – 6 Tbsp Creme Fraiche

2 Tbsp Lemon Juice

Maldon Salt & Black Pepper to taste

4 – 5 Sunflower Seed Rye Bread cut into small rounds

225grms Smoked Salmon

Dill Sprigs to garnish

Method:

Combine the Wasabi Powder, Crème Fraiche & lemon juice, season to taste. Cut your bread rounds using a circular round cutter or any shape cutter you desire. Place a generous amount of salmon on each round, place a quenelle* of wasabi cream on top of the salmon and garnish with a dill sprig.

Notes: Shape a quenelle by warming 2 teaspoons in hot water, shake off excess water and run spoon along the surface of the cream mixture, transfer the mixture from spoon to spoon until a neat oval shape forms, carefully slide the quenelle off the spoon and onto the salmon.

Cut your bread rounds ahead of time and store until required, you can make your cream mixture ahead of time too and trim your dill garnish so that 15 minutes before you guests arrive, you can plate up with no mess and no fuss.

