

# Fresh and smoked salmon rilette, Mujjol caviar, Korean-style marinated daikon |

Recipe for 12 Tapas



## Description

Salmon spread with aromas of smoked paprika, served on croutons and garnished with fried capers.

## Note

You can replace the fried capers with a julienne of fried leek.

## Ingredients

### Croutons

- 24 Thin slice(s) Baguette

- 200 Gr Daikon
- 100 Ml Rice vinegar
- 15 Gr Sugar
- 100 Ml Water
- 5 Gr Salt

### Salmon rillettes

- 300 Gr Salmon steak
- 75 Gr Shallot
- 10 Gr Fresh ginger
- 5 Ml Grainy mustard
- 0.50 Unit(s) Lemon
- 50 Gr Smoked salmon
- 75 Gr Cream cheese

### Toppings

- 10 Sprig(s) Chives
- 30 Gr Mujjol caviar

## Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**

### General preparation

Finely chop the chives, shallot and zest the lemon. Pat the capers dry using absorbant paper.

### For the salmon rillettes

Place the salmon on a baking tray. Drizzle with olive oil salt and pepper. Bake in the oven 10 minutes. Cool down in the fridge. In a bowl, combine the cream cheese, mustard, shallot, chives, smoke paprika and dash of lemon juice and zest. Add in the salmon and mix with a fork or electric mixer until smooth. Season with salt and pepper.

### For the croutons

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

### To serve your tapas

Spread the salmon rillettes on the crouton and garnish with the fried capers.

**Bon appétit!**