

Gourmet bite of smoked salmon, wasabi whipped cream, fennel salad |

Recipe for 12 Tapas

Description

A crunchy bite of crouton, a delicate fennel salad and wasabi whipped cream topped with a fine slice of smoked salmon.

Note

Smoked salmon can be replaced by gravlax salmon for a delicious variation. You can change the type of bread to get a variety of textures and tastes.

Ingredients

Crouton

- 4 Slice(s) Country bread
- 12 Slice(s) Smoked salmon
- 150 Ml 35% whipping cream
- 50 Ml Sour cream
- 0.50 Unit(s) Lemon juice
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) White pepper
- 1 Tsp Wasabi powder

- Salt and pepper

Fenel salad

- 400 Gr Fennel
- 8 Sprig(s) Chives
- 1 Sprig(s) Fresh cilantro
- 0.50 Unit(s) Lemon
- 3 Pinch(es) Sea salt flakes
- 4 Turn(s) White pepper
- 30 Gr Capers
- 5 Ml Rice vinegar
- 10 Ml Olive oil

- Salt and pepper

Preparation

- Preparation time **20 mins**

Preparation

Toast the bread slice on both sides. Finely chop the chive and pull the leaves off cilantro. Zest and juice the citrus. Wash, peel and finely mince the fennel.

Cream for salmon

In a bowl, whisk the heavy cream with the wasabi until you reach a whipped cream consistency. Afterwards, add the sour cream, lemon juice and zest and follow in delicately. Season with salt and pepper.

Fennel salad

In a bowl, pour the rice vinegar, salt, pepper and lemon juice. Roughly chop the capers and add to the preparation. Add the fennel, olive oil, cilantro leaves and mix to combine. Rectify the seasoning with salt and pepper.

Dressing

On your toasted bread, add a little bit of cream and place two slices of smoked salmon on top. At the last minute, when you are ready to serve, add the fennel salad and serve immediately. If you are serving this as a tapas, cut the slices of bread in three and add a smaller piece of smoked salmon.

Bon appétit!