

Roasted fingerling potatoes, dill cream and smoked salmon

Recipe for 12 tapas

Description

Tapas consisting of roasted new potatoes topped with dill and lemon zest sour cream and smoked salmon rosette.

Note

You can make similar tapas with a roesti instead of a new potato as a base.

Ingredients

For the tapas

- 6 Unit(s) Baby potatoes
- 120 Gr Smoked salmon
- 60 Gr Sour cream
- 1 Unit(s) Lemon
- 6 Sprig(s) Dill
- 0.50 Unit(s) Shallot

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut each potatoes in half. Zest lemon. Chop the dill and shallot. Cut the salmon slices in 2.

New potatoes preparation

In a large bowl, mix the new potatoes with a drizzle of olive oil. Salt and pepper. Spread them on a baking sheet and bake for 30-40 minutes until tender. Allow to cool before assembling.

Sour cream preparation

Mix sour cream with dill and lemon zest. Season with salt and pepper.

To serve

On each of the potatoes, flat side facing down, put half a slice of salmon rosette. Decorate with a small spoon of dill cream.

Bon appétit!