

Salmon rillettes, fried capers and smoked paprika

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

For the croutons

- 0.50 Unit(s) Baguette
- Olive oil
- Salt and pepper

For the salmon rillettes

- 1 Unit(s) Salmon steak
- 0.50 Unit(s) Shallot
- 15 Ml Capers
- 5 Ml Grainy mustard
- 12 Sprig(s) Chives
- 1 Pinch(es) Smoked paprika
- 0.50 Unit(s) Lemon
- 25 Gr Cream cheese
- 50 Gr Bécél

- Olive oil
- Salt and pepper

Preparation

- Preparation time **25 mins**

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, the margarine, 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.

For the fried caper

Fry the capers until they pop and get crispy. Let rest on absorbant paper.

To serve your tapas

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

Bon appétit!