

Smoked salmon bites, wasabi cream, cucumber juliennes and lemon segments

Recipe for 12 tapas

Description

Refreshing small bites of smoked salmon rosettes, julienned cucumber and lemon pieces decorated with wasabi whipped cream and served in Chinese spoons.

Note

To prepare citrus segments, first cut the two ends of the citrus. Install it flat on one end and peel the citrus following its edges using a paring knife. Then make a slit between each of the white membranes to obtain the segments.

Ingredients

Smoked salmon bites preparation

- 120 Gr Smoked salmon
- 0.50 Unit(s) English cucumber
- 3 Sprig(s) Dill
- 1 Unit(s) Lemon

- Olive oil
- Salt and pepper

Wasabi whipped cream preparation

- 100 Gr 35% whipping cream
- 5 Ml Wasabi powder

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Cut the cucumber flesh into juliennes, taking care not to use the seeds. Chop 2 sprigs of dill and keep the other for final decoration. Peel the lemon and cut into segments. Cut the segments into small pieces. Keep the lemon juice obtained.

Smoked salmon preparation

Cut the salmon slices into 12 thin bands and roll them up into small rosettes. Combine the julienned cucumber, chopped dill, a dash of lemon juice and a drizzle of olive oil and salt and pepper to taste.

Wasabi cream preparation

In a bowl, mix wasabi powder with few drops of water, add cream and whisk until stiff. Transfer to a pastry bag.

To serve

In a Chinese spoon, place a small amount of julienned cucumber, a rosette of smoked salmon, a small amount of wasabi whipped cream and finish by a piece of lemon segment and a fresh dill leaf

as a garnish.

Bon appétit!