



Recipes

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Salmon Canape with Citrus and Roe Creme Fraiche

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

3 each 12" Heat Pressed Flour Tortillas (10430)

Butter , melted , as needed

Cayenne . to taste

Pepper , to taste

Salt , to taste

3 Tbsp. Salmon Roe

3 Tbsp. Blood Oranges , segmented , small dice

6 oz. Crème Fraîche

6 oz. Dill Havarti

9 oz. Gravlox , cut into 36 thin pieces

Dill , fresh , chopped , as needed

Directions:

1. Preheat convection oven to 350°F.

2. Brush the tortilla with butter and season with cayenne, pepper, and salt. Cut each tortilla into 12, 2 ½" circles. Press into mini muffin tins and bake, 8-10 minutes or until crisp.

3. Fold together salmon roe, blood orange, and crème fraiche and reserve refrigerated.

4. To assemble canapés, place a 1/6 oz. slice of dill Havarti inside one of the cups and top with ¼ oz. slices of gravlox. Spoon 1 tsp. of the crème fraiche mixture over top and garnish with a sprig of dill. Serve immediately.