



Salmon Canape with Citrus and Roe Creme Fraiche

Prep time: 15 Cook Time: 10 Servings: 12

European,Appetizers/Sides/Snacks,Breakfast/Brunch,Flour Tortillas,Fine Dining,Catering,Seafood,Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Heat Pressed Flour Tortillas	10430		3 Each
Butter		melted	As Needed
Cayenne Pepper			To Taste
Pepper			To Taste
Salt			To Taste
Salmon Roe			3 Tbsp.
Blood Oranges		segmented, small dice	3 Tbsp.
Crème Fraîche			6 Oz.
Dill Havarti			6 Oz.
Gravlax		cut into 36 thin pieces	9 Oz.
Fresh Dill		chopped	As Needed

Instructions

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 gravlax. Spoon 1 tsp. of the crème fraiche mixture over top and garnish with a sprig of dill. Serve immediately.

