

SALMON & PICKLED CUCUMBER ROLL CANAPÉ WITH HERB CREAM



PROFESSIONAL



AVONMORE
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PRODUCT USED



Avonmore Professional
35.1% Whipping Cream

MAKES 12-15 ROLLS

INGREDIENTS LIST

Pancake

- 100g Plain Flour
- 1 Separated Egg
- 50ml Milk
- 50ml Cream
- 25g Melted Butter
- 2tbsp Vegetable Oil
- Salt and Pepper

Herb Cream

- 100g Creme Fraiche
- 200ml Cream
- 1 Lemon
- 1tsp Capers
- 1tbsp Fresh Dill, finely chopped
- 1tbsp Fresh Parsley, finely chopped
- 1tbsp Chives, finely chopped
- Salt & Pepper

Pickled Cucumber

- 1 Small Cucumber
- 50ml White Wine Vinegar
- Salt & Pepper



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Savoury Pancake
- 02 Herb Cream (Chive/Dill/Parsley)
- 03 Salmon Roll
- 04 Pickled Cucumber
Garnish: Piped Cream/
Herbs: Dill/Chive

01

Pancake

1. Put the flour into a bowl and season. Whisk the egg yolk, milk and cream together and gradually pour into the flour, whisking well. Add the butter.
2. Whisk the egg whites to soft peak then fold into the mixture. Season well.
3. Place a frying pan on a low to medium heat and add a little oil. Add small spoonfuls of the mixture to the pan and cook for 2-3 minutes on each side until golden.
4. Remove from the pan and cool.

02

Herb Cream

1. Put the crème fraiche and 1/3 of the cream in a bowl and whisk until smooth. Grate in the zest of the lemon and add the juice of half the lemon.
2. Add the chopped herbs and a season with salt and pepper.
3. Whisk the remaining cream to soft peak and fold into the herb cream base. Taste and season accordingly. Place in a piping bag in the fridge until ready to serve.

03

Pickled Cucumber

1. Slice the cucumber in half lengthways and peel into long ribbons. Place the ribbons in a bowl, add the vinegar and season with salt and pepper. Toss to coat and set aside until ready to serve.

Assembly and Presentation:

1. Pipe the herb cream into the middle of the salmon pieces and roll up.
2. Place the salmon rolls on the pancakes. Arrange rolls of pickled cucumber ribbons on the pancakes and garnish with more piped herbed cream and pickled herbs.