

Smoked Salmon on a Savoury Pancake with Dill Cream and Caviar

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Serves 12

Ingredients (makes 12)

100g A-grade smoked salmon
2 ripe tomatoes
3 tablespoons coriander oil (see recipe below)
juice of 1 lime
few turns of black pepper mill
savoury pancakes (see recipe below)
50g cream cheese
50g sour cream
1 tablespoon fresh dill – finely chopped
1 teaspoon black caviar

Method

Finely dice salmon and place in a mixing bowl.
Cut tomatoes into quarters, de-seed and dice them finely.
Place into a bowl with the salmon.
Add coriander oil, lime juice and pepper to the salmon/tomato mix. Mix well and set aside.
Cut rounds out of your savoury pancake and place onto a tray.

To mould up the salmon:

Spoon the salmon mixture into a mould, one size smaller than the size you have cut the pancakes, and press the mix down flat.
Gently remove the mould and your salmon should be right for sitting nicely on the pancake.

To make dill cream:

Combine sour cream, cream cheese and dill together
Shape the cream into quenelles and place on top of the pancake.



Add a small amount of salmon on top with a fine sprig of dill, to garnish.
Serve your canapés onto a flat platter with a nice glass of white wine or champagne.

Savoury Pancake (quick version of a Blinis)

Ingredients

1 cup self raising flour
1 egg
1 cup milk
pinch ground coriander
pinch salt and white pepper
butter and oil for cooking

Method

Place egg in a large mixing bowl and whisk.
Add milk and whisk. Then add flour and whisk into a batter.
If the consistency of the batter is not to your liking, add a little more flour or water to get the desired consistency.
Allow the batter to stand for 20 minutes covered in the fridge before cooking.
Over a low/medium heat in a pan, add a drizzle of oil and a small knob of butter.
Allow the butter to melt, then add the batter mix.
Wait until you see small bubbles appear on the surface of the pancake before turning.
Turn the pancake and cook for approximately 1 more minute.
Remove from pan.

Coriander Oil

Ingredients

1 large bunch of coriander – washed and roughly chopped
1 ½ cups olive oil
Juice of half lemon
Pinch of salt and white pepper

Method

Blend all ingredients for about 45 seconds.
Place into a container, cover and refrigerate until required.