

SMOKED SALMON TARTLETS





SMOKED SALMON TARTLETS WITH WALDORF SALAD

Preparation time: 10 minutes

Cooking time: 45 minutes

Serves: 4

200g puff pastry, rolled to 4mm thick

180g smoked salmon

6 eggs

300ml crème fraîche

1 tsp sweet paprika

¼ tsp celery seeds

sea salt flakes and freshly-ground

white pepper

1 red apple, sliced

1 green apple, sliced

1 red onion, sliced

1 bunch dill, roughly chopped

2 Tbsp walnuts, chopped

2 sticks celery, finely diced

2 tsp capers, chopped

Green goddess dressing, to serve

1 Preheat oven to 190°C. Cut the pastry into four 15cm discs and lined into four 10cm tartlet shells, trimming the edges. Line with foil and baking weights, then bake for 20 minutes, until golden and crisp.

2 Combine the salmon, eggs, crème fraîche and spices in a blender and purée until smooth, season with salt and pepper. Pour into the tartlets shells and bake for 20 minutes, until just set.

3 Toss the apples, onion, dill, walnuts, celery and capers, then arrange on top. Drizzle with dressing.

