



Smoked Salmon Tartines with Fried Capers (Serves 4)

Ingredients:

1 large shallot, thinly sliced
6oz. champagne vinegar or rice vinegar
1TB butter
2TB capers, patted dry
8 slices French bread cut on bias to be about 4" long
and 3/4" thick, lightly toasted
Kosher salt and fresh ground black pepper

1 cup of crème fraiche or make your own 3/4 cup
of sour cream mixed with 1/4 cup of heavy cream
16oz. Cold Smoked Atlantic Salmon,
thinly sliced to about 4" long
1TB thinly chopped green onion
EVOO to drizzle

Preparation:

1) Toss shallot and vinegar in a small bowl; let stand at least 1 hour to pickle or make day before. 2) Heat butter in a small sauce pan on medium high heat. Fry capers until cracked, about 30-45 seconds. Slotted spoon out to pat dry on paper towel. Reserve caper butter for drizzle for the adventurer guest. 3) Spread Crème fraiche on toast and season with salt and black pepper. Top with smoked salmon, pickled shallots dried on paper towels, fried capers and green onion. Drizzle with EVOO or caper butter reserve.

Please contact your DNI Group representative today.

Telephone: (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com