

Leek parmesan puffs with smoked salmon

PORTIONS	PREPARATION	COOK TIME
14	30 minutes	15 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
John Donadieu, Chef



List of ingredients



Leek and parmesan bistro by
Bridor 52401
Quantity: 3

4 oz	Smoked salmon
2.8 oz	Boursin/Allouette cheese
2	Mini cucumbers, sliced
Small bunch	Fresh dill
1 tsp	Capers
	Black pepper

Preparation steps

STEP 1

Place slices of smoked salmon on a piece of plastic film wrap. Spread the Boursin cheese evenly on top. Roll up and wrap in plastic. Place in the freezer to firm up for slicing for about two hours.

STEP 2

Place the frozen bistro on a parchment lined baking tray and thaw for 20 minutes. Cut in 1/2's and space 2 inches apart. Then thaw for an additional 20 minutes. Bake at 350°F for 12-15 minutes until golden brown. Cool completely.

STEP 3

Remove the smoked salmon roulade from the freezer. Using a sharp knife, slice into 1/2-inch slices. Arrange the cucumber slices and salmon roulade on top of each portion of the bistro. Garnish with fresh dill and capers and finish with fresh ground black pepper.