
SMOKED SALMON CARPACCIO

CAPERS, SHALLOTS, PINK PEPPERCORNS, DILL HONEY MUSTARD



Serves: 4 Guests • Skill Level: Easy • Time: 30 minutes

Ingredients

8 oz. smoked salmon
2 tbsp. capers
1 tbsp. pink peppercorns
2 tbsp. shallots (finely chopped)
1/3 cup dijon mustard
1/4 cup clear honey
1 tbsp. picked dill for honey mustard
1 tsp. picked dill for garnish

Dill Honey Mustard

Finely slice the fresh dill and mix with the honey and mustard. Chill until time to serve.

Assembly

Lay the smoked salmon on the plate, slightly overlapped, to create one uniform layer, leaving 1/2 inch of space between the fish and plate rim. Neatly arrange the finely chopped shallots, capers and pink peppercorns on top of the smoked salmon in an even pattern. Using the tip of a teaspoon, place 8 dots of the dill honey mustard on top of the smoked salmon in an asymmetrical pattern and garnish with the picked dill as per picture.