




Smoked Salmon Taramasalata

Ingredients:

SMOKED SALMON	300 G
BUTTER	150 G
LIGHT CREAM	450 G
SALT, PEPPER	



	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Salmon Butter Salt Pepper	300 g 150 g – –	Add to bowl	–	1,500 rpm pulse 3,000 rpm	3 to 4 pulses 20 sec	Open	
2	Cream (drizzle)	450 g	Add	–	3,500 rpm	1 min	Open	
3			Keep refrigerated Put in a piping bag with a fluted nozzle Spread taramasalata on croûtons	–	600 rpm			Taste and adjust seasoning



CHEF'S TIP
Use smoked wild salmon which will be less fatty and have more taste than farmed salmon.