

DECONSTRUCTED SMOKED SALMON & CRISPY Brioche WITH SAFFRON AND PASSION FRUIT EMULSION, CAPER POPPERS



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Saw Aung Kyaw Khaing



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Shangri-La Hotel Dubai offers you life at its best. Located in the heart of Dubai the hotel with its stunning view also opens its door to some of the finest 5-star dining options in the city. Andreas Andersson & Saw Aung Kyaw Khaing .

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Pure
Chamomile Flowers



Natural Infusion Pure
Camomile

Ingredients

DECONSTRUCTED SMOKED SALMON & CRISPY BRIOCHE WITH SAFFRON AND PASSION FRUIT EMULSION, CAPER POPPERS

- 20g smoked salmon
- 15g brioche bread
- 30ml mayonaise
- 0.1g saffron
- 2g capers
- 2g mix cress
- 20ml passion fruit juice
- 20ml olive oil
- Salt & pepper, to taste

Methods and Directions

DECONSTRUCTED SMOKED SALMON & CRISPY BRIOCHE WITH SAFFRON AND PASSION FRUIT EMULSION, CAPER POPPERS

- Trim the brioche bread to the required shape.
- Wrap the smoked salmon with bread to make cannelloni.
- To make the sauce emulsion add the reduced passion fruit juice and mayonnaise. Check the seasoning.
- Fry the capers in hot oil to make popper for garnish.