

SMOKED SALMON PUFF WITH SOUR CREAM AND BLACK CAVIAR



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Chef Mohd. Firdaus bin Ismail



Nurul Shakira

Afternoon tea at OneSixFive at the InterContinental Kuala Lumpur is a delectable experience with exquisite afternoon tea specialities served with variations of teas. Represented by Nurul Shakira & Chef Mohd. Firdaus bin Ismail



- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

SMOKED SALMON PUFF WITH SOUR CREAM AND BLACK CAVIAR Salmon Marinade

- Salt
- Pepper
- Brown sugar
- Dill
- Apricot
- Fresh salmon (portioned as per requirement)

Crispy Puff

- 420ml water
- 168g butter

- 42g sugar
- 336g flour
- 8 eggs
- 20g brown sugar
- 2g paprika

Methods and Directions

SMOKED SALMON PUFF WITH SOUR CREAM AND BLACK CAVIAR **Salmon Marinade**

- Season salmon with salt, pepper, brown sugar, dill and chopped apricot.
- Put on a tray and smoke for 25 minutes.

Crispy Puff

- Bring water to boil together with butter and sugar.
- Add in flour, a little at a time.
- Place dough into the mixer and add eggs. Mix until it becomes smooth.
- Pipe the batter on a tray and bake for 20 minutes at 190°C.
- Dust with paprika and brown sugar.