

# 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
  Real High Tea 2014/15 Volume 1

### **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.

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