



Smoked Salmon-Crab Parisiennes

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|-------|----------------------|
| 100 g | sliced smoked salmon |
| 50 g | crab meat lumps |
| 30 g | crème fraîche |
| 5 g | chopped chives |
| 15 g | chopped onions |
| | juice of 1/2 lemon |
| | salt, pepper taste |

Mix all the ingredients together except the smoked salmon. Lay out the sliced smoked salmon on a piece of cling film and spoon the filling in the center of smoked salmon. Fold over, roll and twist the cling film tightly to form a ball of parisienne. Place in the refrigerator to cool.

Garnish

Caviar, capers, crème fraîche, potato rings.



Recipes

Parsley Sable Dough

| | |
|-------|-----------------|
| 400 g | bread flour |
| 700 g | cake flour |
| 600 g | soft butter |
| 120 g | icing sugar |
| 20 g | chopped parsley |
| 20 g | salt |
| 30 g | egg whites |
| 120 g | eggs |

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.