



HUG Mini Universal Tartlettes round with smoked salmon tartar

Recipe created by Mr. Harald Kammermeier, Hotel Schweizerhof in CH-6002 Lucerne.

Recipe for approx. 20 HUG Mini Universal Tartlettes round 3.8 cm

Ingredients:

Smoked salmon tartar:

100 g	Smoked salmon
2 dess. spoons	Creme fraîche
1 teaspoon	Roasted sesame
1 teaspoon	Chopped dill



Cooking instructions:

Using a knife, chop the smoked salmon into small pieces. Add the creme fraîche, roasted sesame and chopped dill. Mix.

Add salt and white pepper to taste (not forgetting that the smoked salmon is already flavoured).

Using two teaspoons, shape the mixture into the tartlettes.

Decorate with black olives, capers, dill or similar.

