TATUA
Specialised Dairy

Salmon Blinis

Ingredients

24 blinis
200g smoked salmon, sliced
1/4 cup salmon caviar, optional
Dill, to garnish
1/2 cup capers to garnish

Avocado Crème Fraîche
1 avocado, scooped
200g Tatua Crème Fraîche
½ lemon, zest and juice
2 tbsp dill, roughly chopped
Salt and pepper, to taste

Method

1. Blend all ingredients together with Tatua Crème Fraîche until smooth. Season to taste and spoon into a bowl.
2. Place blinis on a serving platter. Top each blini with a teaspoon of avocado crème fraîche, a slice of salmon, fresh dill, salmon caviar and capers.
3. Serve with lemon wedges on the side.