

# Smoked salmon bites, wasabi cream, cucumber juliennes and lemon segments

## Recipe for 12 tapas

### Description

Refreshing small bites of smoked salmon rosettes, julienned cucumber and lemon pieces decorated with wasabi whipped cream and served in Chinese spoons.

### Note

To prepare citrus segments, first cut the two ends of the citrus. Install it flat on one end and peel the citrus following its edges using a paring knife. Then make a slit between each of the white membranes to obtain the segments.

### Ingredients

#### Smoked salmon bites preparation

- 120 Gr Smoked salmon
- 0.50 Unit(s) English cucumber
- 3 Sprig(s) Dill
- 1 Unit(s) Lemon
  
- Olive oil
- Salt and pepper

#### Wasabi whipped cream preparation

- 100 Gr 35% whipping cream
- 5 Ml Wasabi powder
  
- Olive oil
- Salt and pepper

### Preparation

- Preparation time **30 mins**

#### General preparation

Cut the cucumber flesh into juliennes, taking care not to use the seeds. Chop 2 sprigs of dill and keep the other for final decoration. Peel the lemon and cut into segments. Cut the segments into small pieces. Keep the lemon juice obtained.

#### Smoked salmon preparation

Cut the salmon slices into 12 thin bands and roll them up into small rosettes. Combine the julienned cucumber, chopped dill, a dash of lemon juice and a drizzle of olive oil and salt and pepper to taste.

#### Wasabi cream preparation

In a bowl, mix wasabi powder with few drops of water, add cream and whisk until stiff. Transfer to a pastry bag.

#### To serve

In a Chinese spoon, place a small amount of julienned cucumber, a rosette of smoked salmon, a small amount of wasabi whipped cream and finish by a piece of lemon segment and a fresh dill leaf

as a garnish.

**Bon appétit!**