

SMOKED SALMON RILLETTE

Christmas Specials 2024
Starter Section
Starter plate | Napkin | Glass Jar

- 50g Pickled beetroot DK
- 65g Smoked salmon rillette mix DK
- 15g Horseradish cream SR
- 1 sprig Dill
- 2 slices Seeded Sourdough
- 1 each Lemon wedge

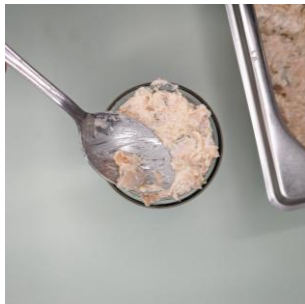


PREP JOBS

1. Whip the horseradish cream sub recipe and keep chilled
2. Bake seeded sourdough daily
3. Mix beetroot and place in a glass jar then spoon on smoked salmon rillette mix, only prepare daily

METHOD

1. Place jar on plate with napkin, toasted seeded sourdough and lemon wedge next to it
2. Quenelle cream on top and garnish with fresh dill



SAFETY STEPS

1. Check that there are no chips or cracks in the glass jars before use.
2. Single use spoon for Horseradish cream.
3. Use the white chopping board for bread.
4. Use the green chopping board for fruit.