

CURRY ROAST POTATO CRISP WITH SMOKED SALMON



INGREDIENTS FOR THE POTATO CRISPS:

- 3 each Yukon Gold potatoes, sliced 1/8" thick
- 2 tbsp Bacon Fat, warm
- 1 tsp Coriander Seeds
- 1 tsp Cumin Seeds
- 1 tsp ground Turmeric
- 1 tsp freshly ground Black Pepper
- 1 tsp Kosher Salt

INGREDIENTS FOR THE SAUCE:

- 1/3 cup Sour Cream
- 2/3 cup Cream Cheese, softened
- 1 tbsp prepared Horseradish
- 1 tbsp Scallions, finely chopped
- Salt and Pepper, to taste

INGREDIENTS FOR THE GARNISH:

- 6 oz Smoked Salmon slices, cut into 1" squares
- 8 each Chives, cut into 1" pieces

YIELDS 32 PIECES

CARD 1 OF 2

CURRY ROAST POTATO CRISP WITH SMOKED SALMON (cont.)



DIRECTIONS FOR THE POTATO CRISPS:

Preheat oven to 400 degrees. In a small sauté pan, toast the cumin, coriander, and black pepper until fragrant. Remove from the heat and add the turmeric and salt. Grind mixture in an electric coffee grinder or a mortar and pestle. Place the potato slices in a small mixing bowl, and toss with the bacon fat and toasted spice mixture. Lay each slice flat on a cookie sheet and place in oven for approximately 25 minutes. Flip slices and cook another 15 minutes or until golden brown and crispy. Allow to cool before handling.

DIRECTIONS FOR THE SAUCE:

Combine the sour cream, cream cheese, horseradish, scallions and salt and pepper in a small bowl, and mix until creamy.

FINISH YOUR APPETIZERS:

Place 1 teaspoon of the mixture on each potato round. Roll a piece of the smoked salmon into a floweret and place on top of the sauce. Garnish with one or two of the chive sections.

CARD 2 OF 2