

1896 WINE CLUB



SMOKED SALMON TARTINE

A refreshing match with
Glavier La Grâce d'Alphaël Grand Cru Champagne

PREP TIME: 20 mins YIELD: 4 servings

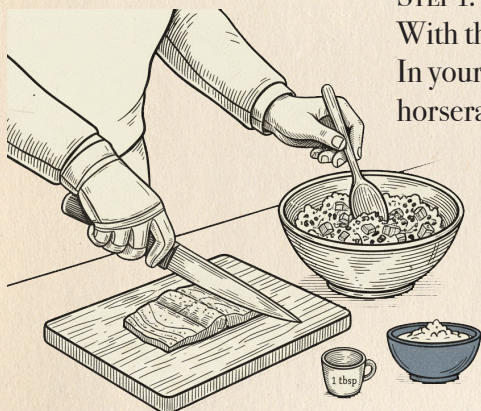
INGREDIENTS:

- 6 oz Smoked Salmon
- 2 tbsp chopped chives
- 2 tbsp finely grated fresh or drained bottled horseradish
- 2 tbsp sour cream
- 1 tbsp fresh lemon juice
- 1 oz Sevruga caviar (optional)
- 6 slices whole grain toast, halved diagonally



STEP 1: THE SALMON PARRY

With the precision of a fencer's blade, dice the smoked salmon into 1/4 inch cubes. In your mixing bowl combine the diced salmon with 1 tbsp of chives and the spirited horseradish.

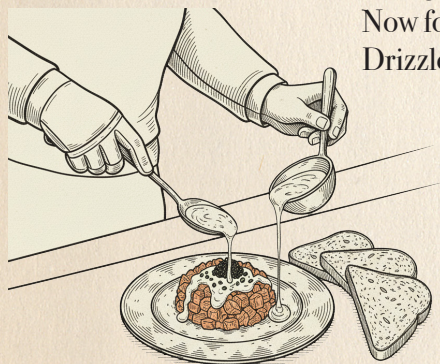


STEP 2: THE LEMON LUNGE

In a separate bowl, combine the cool sour cream and the zesty fresh lemon juice. Whisk them together with the agility of a fencer, creating a vibrant dressing for your salmon.

STEP 3: THE VICTORIOUS TOUCHÉ

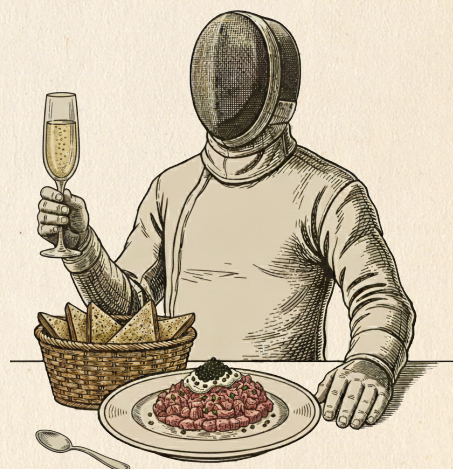
Now for the victorious 'touché'! Artfully mound the salmon tartare onto your plate. Drizzle generously with the lemon cream.



Garnish this masterpiece with a delicate dollop of caviar (if you choose this noble flourish!) and the remaining chives, presenting your creation with the pride of a champion.

STEP 4: VICTORY!

Serve with the crisp whole grain toasts, ready for your diners to enjoy the spoils of your culinary duel!



BECOME
A MEMBER



Recipe adapted from Food & Wine Magazine, Dec 1996

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