

TASMANIA SMOKED SALMON & PURPLE POTATO CROQUETTE WITH HORSERADISH VELOUTE



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

TASMANIA SMOKED SALMON & PURPLE POTATO CROQUETTE WITH HORSERADISH VELOUTE

Smoked Salmon & Purple Potato Croquette

- 100g smoked salmon
- 200g purple potato, mashed
- 20g chopped dill
- 20g chopped gherkin
- 10g chopped capers
- 20ml lemon juice and salt & pepper,
- 2 eggs
- 250g breakfast corn flakes



- 100g plain flour for crumb

Horseradish Veloute

- 200g cream
- 5g chopped dill
- 5g chopped gherkin
- 10ml lemon juice
- 20g horseradish

Methods and Directions

TASMANIA SMOKED SALMON & PURPLE POTATO CROQUETTE WITH HORSERADISH VELOUTE

Smoked Salmon & Purple Potato Croquette

- Mix all ingredients in bowl and make shape like a small log.
- Handling it carefully coat with crumb.

Horseradish Veloute

- Boil the cream and slowly reduce, put dill, gherkin, lemon juice, horseradish in and finish it when sauce becomes thick.