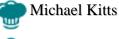


AVOCADO CHEESECAKE WITH A HOT AND COLD DUO OF SMOKED SALMON



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Hot and cold smoked salmon layered between a deliciously citrusy avocado and cream cheese filling and a buttery oat biscuit base are served topped with caviar and dill.

 Sub Category Name Food

Main Courses

Recipe Source Name

Dilmah Real High Tea Global Challenge 2015

Used Teas



Silver Jubilee Pure Darjeeling Single Region tea

Ingredients

AVOCADO CHEESECAKE WITH A HOT AND COLD DUO OF SMOKED SALMON

• 100g Cream Cheese, softened

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- Avocado, ripe
- 1 Lime, zest and juice
- 1 sheet Gelatin, soaked in cold water
- 200ml Double Cream
- 40g Home Smoked Salmon (cold smoked)
- 40g Salmon (Hot smoked)
- 30g Butter, melted
- 5g Dill, chopped
- 3 Oat Biscuits, crushed
- 1 Lemon, zest only
- Caviar and Dill, to decorate

Methods and Directions

AVOCADO CHEESECAKE WITH A HOT AND COLD DUO OF SMOKED SALMON

- In a large mixing bowl, beat cream cheese and avocado.
- In another bowl, whisk the double cream until soft peaks are formed.
- Combine the cheese mixture, cream and the zest and juice of a lime and the lemon zest.
- Fold in the melted gelatin. Season.
- Add the melted butter to the biscuits and chopped dill.
- Place biscuit mixture into 'form' by lining the base of a mould.
- Line this with the cold smoked salmon, pipe in cheese-cake mixture, place hot smoked salmon on top and fill with remaining mixture. Level off.
- Place in refrigerator and allow to set.
- To serve, take off mould and place onto a serving platter. Garnish with caviar and dill.

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