



**Salmon Coulibiac Ingredients:**

600 g. puff pastry  
400 g. poached salmon flaked  
6 shallots fine chopped  
200 g. button mushrooms chopped  
200 g. boiled rice  
100 g. sultanas  
1 teaspoon chopped fresh ginger  
80 g. butter  
2-tablespoon oil  
Salt & pepper  
1 egg

**Method:**

In a pan heat the butter and oil, add the shallots and fry gently until soft, add the mushrooms and cook for 5 minutes, add sultanas, rice, ginger and the flaked salmon, cook for further few minutes season well, take the pan from the heat and put the mixture in a bowl to cool.

Meantime with a rolling pin roll the pastry into a rectangle, on top put all the mixture, leaving a good margin, fold the edges of the pastry so that encloses all the mixture.

Beat the egg and moisten the edges with it so that the pastry sticks together, turn upside down on to a baking sheet and let stand at room temperature for 20 minutes, covered with a damp cloth, brush the pastry with the egg, mark it with a pattern and in the centre make a small hole to allow the steam to escape.

Bake in a preheated oven at 200c gas mark 6 for about 35 minutes. Serve with shrimp sauce or melted butter.



### **Salmon Portions with Herbs**

#### **Ingredients:**

- 4 Gourmet's Choice Salmon Fillets
- 1 Tbsp. butter
- 2 each shallots, chopped or 2 tsp. chopped onion
- 1 Tbsp. lemon juice
- 3 Tbsp. dry white wine
- $\frac{3}{4}$  tsp. marjoram or dill

#### **Directions:**

Rinse salmon, pat dry. Cut fillets into equal serving-size pieces. Place in a single layer in shallow microwave-proof dish. Melt butter in small microwave-proof dish on high for 20 seconds. Stir in shallots, cover with plastic wrap, microwave on high 1-1  $\frac{1}{2}$  minutes. Stir in lemon juice, wine, and marjoram/or dill. Spoon over salmon. Cover with plastic wrap, microwave on high for 5 minutes or until flesh is slightly translucent in thickest part. Rotate dish  $\frac{1}{4}$  turn halfway through cooking. Allow to stand 2-3 minutes to complete cooking process.



### **Smoked Salmon Spread**

#### **Ingredients:**

400 Gms Gourmet's Choice Smoked Salmon, chopped  
400 g Cream Cheese  
½ cup Mayonnaise  
4 Spring Onions chopped (including the greens)

#### **Directions:**

Chop Gourmet's Choice Smoked Salmon finely. Mix Cream Cheese and Mayonnaise until smooth with no lumps. Add chopped onions, then Salmon.

Mix Well! Use a blender if you have one. Refrigerate until firm- 3 or 4 hours or more.

Serve with brown bread, savoury biscuits or crackers, or stuff into halved tomatoes.



### **Smoked Salmon and Dill Rolls**

#### **Ingredients:**

200g Gourmet's Choice Smoked Salmon, thinly sliced

Fresh ground Pepper

Dill, to taste

Brown Bread

100g Cream Cheese, softened

Bunch Watercress

Cream

Horseradish

#### **Directions:**

Combine the horseradish, pepper, cream cheese, and enough cream for cheese to spread easily. Place bread slices between pieces of wax paper and roll until thin. Spread cheese on bread, top with smoked salmon, sprinkle with dill. Top each slice with watercress and roll. Wrap each roll in plastic wrap and chill. To serve, slice each roll in about six pieces.



### **Smoked Salmon and Pasta**

#### **Ingredients:**

250gms Gourmet's Choice Smoked Salmon, cut into strips

500gms Linguine or tagliatelle

25gms Butter

100ml Double cream

275ml White wine

Juice of ½ lemon

1 1/2 Tablespoon Olive oil

#### **Method:**

Cook pasta in salted water with the olive oil, al dente.

Drain. Add the smoked salmon, lemon juice, cream and wine.

Season and heat gently.

Serve into warmed pasta bowls and decorate with grated or shaved parmesan and watercress.

Serves 4 Persons



### **Smoked Salmon Canapes**

#### **Ingredients:**

150g (5 oz) Gourmet's Choice Smoked Salmon, cut into 36 thin strips

230g (8 oz) Soft cheese

1/2 tsp grated Lime Rind

Brown bread

1/2 tsp Worcestershire Sauce

1 Tbsp ground Black Pepper

3 Lime wedges

#### **Directions:**

Combine cheese, lime rind, and worcestershire sauce in a small mixing bowl; Beat at medium speed of an electric mixer until smooth. Set aside. Cut brown bread into 1/4 in. thick slices; Cut slices into 18 X 5cm (2 inch) squares. Cut each square in half diagonally to make 36 triangles. Rub the longest side of each triangle with a lime wedge. Dip side of triangle in pepper. Repeat procedure with remaining triangles. Pipe or spoon about 1 tsp Cheese mixture onto each triangle. Top with a smoked salmon strip.

Serving Size: 36.



## Smoked Salmon Chowder Recipe

### Ingredients:

227g (8 ounces) Gourmet's Choice hot smoked Salmon, flaked  
2 tablespoons unsalted butter  
1 onion, peeled, chopped  
1 clove garlic, peeled, minced  
2 tablespoons minced fresh flat-leaf parsley  
Ground white pepper to taste  
1/4 cup all-purpose flour  
700g (1 1/2 pounds) potatoes, peeled and diced  
2 teaspoons dried thyme leaves  
1/4 cup vermouth or sherry  
4 cups milk  
1/4 cup chopped spring onions  
2 tablespoons lemon juice  
1/2 cup double cream  
2 cups fish stock  
Crème fraiche for garnish, optional  
4 dill sprigs for garnish.

### Instructions:

In a medium saucepan, melt the butter over medium heat. Add the onion, garlic, mushrooms and parsley. Cook for 2 to 3 minutes, or until the vegetables are tender. Add the salmon and white pepper and saute for 2 minutes more, or until the salmon is heated through.

Remove the pan from the heat and stir in the flour.

Gradually stir in the fish stock . Return the pan to medium heat and bring to a boil.

Reduce the heat to a simmer and cook for 2 to 3 minutes, or until thickened.

Stir in the double cream.

To serve, ladle the chowder into bowls, dollop with creme fraiche and dill sprigs.

Yield: 4-6 servings



### **Smoked Salmon Cream Sauce Fettuccine**

#### **Ingredients:**

150g (5ozs) sliced Gourmet's Choice Smoked Salmon, cut into 6mm (1/4") pieces  
227g (4 oz) Cream Cheese  
1 cup Milk  
1/2 cup cooked fresh Peas  
1 large Green Onion, including green tops, finely sliced  
2 tsp Lemon Juice  
1 tsp fresh Dill, finely chopped  
1/3 cup Parmesan Cheese, freshly grated  
600g (1 1/4 lb) fresh Spinach Fettuccine

#### **Directions:**

In a medium sauce pan, combine cream cheese and milk. Heat, stirring until mixture is smooth. Stir in smoked salmon, peas, onion, lemon juice, and dill. Cook to heat through. Remove pan from heat. Stir in cheese. Cook fresh or fresh-frozen spinach fettuccine, or 8 ounces dried. Drain.

Toss sauce with pasta. Serves in 4 main dishes or 6 appetizer servings.



### **Smoked Salmon Dip**

#### **Ingredients:**

200g Hot Roast Gourmet's Choice Salmon Portions

1 Tub Soft Cheese

1 Tub Fromage Fraise

1 Tub Yoghurt

#### **Directions:**

In large bowl, combine all ingredients. Blend until smooth. Optionally, you could reserve a small amount of the smoked salmon to add last, creating a more chunkier dip. Refrigerate for one hour before serving. Serve dip with crackers and cheese, raw vegetables, or specialty breads.



### **Smoked Salmon Fettuccine**

**Ingredients:**

226g (8oz). Gourmet's Choice Smoked Salmon  
2 Tbsp Butter  
2 Tbsp Flour  
1 cup Milk  
1 Tbsp chopped Parsley  
12 medium pit-less black olives, thinly sliced  
2 Tbsp Sour Cream  
3 Tbsp Whisky or Drambuie  
340g-450g (12-16oz). Pasta

**Directions:**

Melt butter. Whisk in flour. Gradually add milk and sour cream. Season with salt and pepper. Stir until thick. Add whisky, salmon and parsley. Cook pasta and drain well. Add smoked salmon mixture to pasta and blend well. Serve fettuccine in large bowl or in individual shallow bowls. Sprinkle with paprika and parmesan cheese.



### **Smoked Salmon Pasta Sauce**

#### **Ingredients:**

150g Gourmet's Choice Smoked Salmon, coarsely chopped  
454g (1 lb) farfalle, penne or tagliarini  
2 Tbs. unsalted butter  
1/2 small onion, finely chopped  
1 cup double cream  
salt and freshly ground black pepper to taste, parsley, (optional)

#### **Method:**

Cook the pasta for 6-10 mins.

In a pan large enough to contain the pasta and the cooked and drained pasta to the sauce in the pan. Melt the butter and sauté the chopped onion until it is soft and transparent . Add half the chopped smoked salmon and all the cream.  
Pour the pasta and add to the cream and salmon sauce. Mix thoroughly and add a little freshly ground black pepper. Gently stir in the salmon strips, sprinkle on a pinch of parsley (optional) and serve at once. You may not need salt, depending on the salmon.

Serves 4 – 6



### **Smoked Salmon Pizza**

This excellent and super simple recipe is great for entertaining a crowd.

#### **Ingredients:**

- 226g (8 oz) sliced Gourmet's Choice Smoked Salmon
- 6 x10cm (4") pizza crusts
- 227g (8 oz) mozzarella cheese shredded
- 2 shallots, finely chopped
- 340g (12 oz) shredded Havarti cheese

#### **PREPARATION:**

Preheat oven to 205 degrees C (400 F). In small bowl, mix the mozzarella and shallots. Spread some of this mixture over each of the six crusts. Divide the salmon evenly between the six crusts and top with the Havarti cheese.



### Smoked Salmon Quiche

#### Ingredients:

200g Gourmet's Choice Smoked Salmon cut in strips

3 eggs

235 ml cream

Pepper

5 ml 1 teaspoon onion powder

2 ml ½ teaspoon garlic powder

1 pre-baked pie shell

230 g chopped broccoli, cooked

230g grated cheddar cheese

Grated Parmesan cheese

#### Directions:

Beat eggs and cream; add pepper, onion powder, and garlic powder. Line pie shell with chopped broccoli, smoked salmon, and cheese. Pour over egg mixture. Top with grated Parmesan cheese. Place on baking tray in preheated oven 215°C. Bake 15 minutes, then lower oven to 150°C. Bake 30 minutes longer or until golden. Let rest 10 minutes before serving.



### **Smoked Salmon Rolls**

#### **Ingredients:**

2 large thin slices of Pumpernickle bread  
1/2 Tbsp Smoked Salmon Cream Cheese  
1 finely chopped Green Onion

#### **Directions:**

Remove crusts from pumpernickle. Cover each slice with smoked-salmon cream cheese. Sprinkle with green onion. Starting at long side, tightly roll up 1 slice into a log. Then, wrap remaining slice around first roll, matching seams. Cover snugly with plastic wrap. Refrigerate for at least 30 minutes or overnight. Slice into 1/2-inch rounds. Each roll makes 8 pieces.



### **Smoked Salmon Roulade**

#### **Ingredients**

300g Gourmet's Choice hot roast smoked salmon, flaked

120g all-purpose flour

240ml milk

35g chopped green onion (with tops)

5g dried dill weed

30g margarine or butter, melted

4 eggs

250g package frozen cut asparagus

170g shredded Gruyere or Emmentaler cheese 1-1/2 cups

Heat oven to 180°C. Line baking tray with aluminum foil. Grease foil generously.

Beat flour, milk, onion, dill, margarine, salt and eggs until well blended. Pour into pan. Sprinkle with salmon. Bake 15 to 18 minutes or until eggs are set.

Meanwhile, cook asparagus as directed on package; drain and keep warm. After removing eggs from oven, immediately sprinkle with cheese and asparagus. Roll up, beginning at narrow end, using foil to lift and roll roulade.



### **Smoked Salmon Sandwiches**

#### **Ingredients:**

227g (1/2 lb) Gourmet's Choice Smoked Salmon  
2 Eggs, well beaten  
1/2 cup Milk  
1/4 cup Sour Cream  
1/4 cup Celery, finely chopped (optional)  
1/2 tsp prepared Horseradish  
Sesame Seeds  
1/2 Tbsp Green Onion, finely chopped  
1/5 tsp dried Tarragon, crushed  
1 tsp prepared Mustard  
8 slices of Bread  
1/4 cup Cooking oil  
Pepper

#### **Directions:**

Flake smoked salmon finely into a mixing bowl. Blend together the smoked salmon, sour cream, celery, horseradish, green onion, mustard, tarragon, salt, and pepper. Mix thoroughly. Divide the salmon mixture between four slices of bread and cover with the remaining four slices. Combine the beaten eggs and milk in a separate bowl. Dip sandwiches in the egg and milk mixture, sprinkle with sesame seeds and fry in the oil on both sides until golden brown. Makes 4 scrumptious sandwiches.



### **Smoked Salmon Scrambled Eggs**

#### **Ingredients**

200g Gourmet's Choice Smoked Salmon

6 Eggs, lightly beaten

1 teaspoon dill weed

50g butter

Salt and pepper to taste

Combine eggs, dill, and pepper. Melt butter in pan, add egg mixture, and cook over low heat, gently stirring until just set. Add smoked salmon; stir in. then add salt to taste.

To Serve: Spoon on egg mixture on toasted bread of your choice. Place top piece just off center - garnish with a sprig of fresh dill tucked under the top piece of toast.



## Smoked Salmon Spirals

### Ingredients:

454g (1 lb) Gourmet's Choice Smoked Salmon, thinly sliced  
454g (1 lb) Soft Cream Cheese  
1 Tbsp fresh Lemon Juice  
1 Tbsp Lemon Rind, grated  
3 Spring onions, minced, including the green  
3 Tbsp fresh Dill, minced  
2 tsp Hungarian Sweet Paprika  
8 X 25cm (10-inch) Flour Tortillas  
2 Tbsp small Capers, drained

### Directions:

Beat together the cream cheese, lemon juice and rind, scallions, dill and paprika. When these ingredients are well mixed, stir in the capers. Spread each tortilla with one-eighth of the cream-cheese mixture, leaving a 5mm (1/4-inch) margin. Cover the cream cheese with slices of smoked salmon. Roll up the tortillas tightly, pressing down hard as you roll. Wrap each rolled tortilla in plastic wrap. Chill at least 3 hours, not longer than 12. To serve, slice the rolls 1/2-inch thick. Reserve the uneven ends for private consumption. Arrange the slices on a serving dish and garnish each with a tiny dill sprig. Makes about 60 smoked salmon spirals.



### **Smoked Salmon Stuffed Baked Potatoes**

#### **Ingredients:**

340g (3/4 lb) Gourmet's Choice Smoked Salmon  
6 baking Potatoes  
1/2 cup hot Milk  
1 Egg, beaten  
1/4 cup Onion, finely chopped  
1/4 cup Parsley, finely chopped  
1/2 cup fine Bread Crumbs  
1/4 cup melted Butter

#### **Directions:**

Bake potatoes as usual. Cut in half lengthwise while still hot. Carefully scoop potato out of shells keeping shells intact for stuffing. Mash potato, adding hot milk and beat until fluffy. Flake and mash smoked salmon and add it along with the chopped parsley and onion to the potatoes. Beat egg and seasonings together and combine with mix, folding all together. Heap mixture into potato shells. In a small bowl, mix bread crumbs with butter, then sprinkle over potatoes. Bake 20 minutes at 175C (350F) or until browned.

For more information on how best to enjoy Gourmet's Choice Smoked Salmon go to  
[www.gourmetschoice.net](http://www.gourmetschoice.net).