

RYE CANAPÉS



Small rye canapés

Option 1

Smoked catfish or other fish

Crème: Cream cheese, a bit of milk, salt, grain mustard and lemon juice to taste

Décor: Microgreens

Option 2

Small fresh beets

Marinade: White wine vinegar, coriander seeds, a bit of olive oil and salt and sugar to taste

Crème: Softened goat cheese, salt and lemon juice to taste, a bit of milk

Décor: Microgreens or powdered beets

Option 1

1. Blend the cream cheese with the milk to ensure a nicely creamy crème. It must be airy. Add the grain mustard, lemon juice and salt to taste.
2. Use a pastry bag to press the crème onto small slices of rye bread, add a bit of smoked fish and decorate the canapé with microgreens.

Option 2

1. Peel the beets, slice them thinly with a sharp knife or a mandolin, blanch them and put them into a marinade of water, white wine vinegar, salt, sugar, coriander seeds and a touch of olive oil.
2. The crème is made the same as as in Option 1.
3. Here, again, use a pastry bag to press the crème onto the bread, decorating each one with the marinated beets, microgreens and powdered beets.

A celebratory table will include a variety of creative and tasty canapés.

