



SALMON BLINI WITH AVOCADO CRÈME FRAÎCHE

These delectable salmon blinis are quick to whip up. You can make the avocado crème fraîche ahead of time for easy entertaining.

SERVINGS: 8, AS A STARTER

PREPPING TIME: 10 MIN

INGREDIENTS

24 blinis
200g Aoraki Pōhutukawa hot smoked salmon, sliced
¼ cup Aoraki salmon caviar, optional
Dill, to garnish
½ cup capers to garnish
Avocado crème fraîche
1 NZ avocado, scooped
200g Tatua crème fraîche
½ lemon, zest and juice
2 tbsp dill, roughly chopped
Salt and pepper, to taste

DIRECTIONS

1. Blend all avocado crème fraîche ingredients together until smooth. Season to taste and spoon into a bowl.
2. Place blinis on a serving platter. Top each blini with a teaspoon of avocado crème fraîche, a slice of salmon, fresh dill, salmon caviar and capers.
3. Serve with lemon wedges on the side and glasses of chilled Hāhā Brut Cuvée