

PAUL

DELIVERS TO YOU

FRENCH FAMILY BAKERY AND
PATISSERIE SINCE 1889

CROUSTILLES AUX DEUX SAUMONS Provencale 'Toast' with Two-Salmon Cream

PREPARATION TIME: 30 minutes

FOR 2 SERVINGS

1 Two-Olive Flûte loaf
Olive Oil
1 clove of garlic, skinned and cut in half
100 g smoked salmon
100 g fresh salmon
200 g whipping cream
1 tomato, skinned, seeded and diced
4 basil leaves, shredded
A couple of handfuls of rocket
A pinch of salt
Freshly ground black pepper



To prepare the salmon cream

Dice the smoked salmon. Shallow-fry the fresh salmon in a little butter for a few minutes, then flake. Whip the cream until it forms soft peaks. Gently stir the diced smoked salmon, flaked fresh salmon, tomato and basil leaves into the whipped cream. Season to taste and keep cool whilst you prepare the bread.

To prepare the 'toast'

Cut the flute diagonally into six oval slices of similar size. Place on a grill pan and sprinkle with olive oil. Put under a pre-heated grill until light golden brown. Remove from the grill and rub with the garlic clove.

Divide the salmon cream mixture between the 'toasts', and serve immediately with a rocket salad.