

QUENELLE BUN *with cream cheese and smoked salmon*



French quenelles buns



Serves

8



INGREDIENTS

- 8 Saint Jean quenelle buns
- 8 oz cream cheese
- 4 slices smoked salmon
- 3 tbsp lemon marmalade
- Sprouts (wasabi, alfalfa etc..)

DIRECTIONS

PREPARATION

Step 1 :

- Preheat the fan oven to 410°F.
- Put the quenelles buns on a baking sheet making sure they are not touching. Bake for 35 minutes.

Step 2 :

- Take them out of the oven and slice them lengthwise with a sharp knife.
- Spread the inside of each quenelle with lemon marmalade (about 1 tsp per quenelle bun).
- Spread or pipe the cream cheese into the buns.
- Cut the smoked salmon into strips and add to each quenelle bun.
- Finish with a pinch of baby leaves or sprouted seeds.
- Serve immediately!