

Herbed Salmon Puff Pastry Tartlet

A stunning appetizer or brunch dish by Chef RedBeard & Chef Sidelle, featuring creamy herbed cheese, flaky puff pastry, and smoky salmon, all topped with bold flavors and no added salt.

Ingredients

- 1 sheet puff pastry (frozen, thawed to package instructions)
- 1/4 cup low-fat sour cream or creme fraiche
- 1/2 cup low-fat creamed cheese
- 1 tablespoon prepared horseradish
- 1 tablespoon fresh dill (chopped), plus extra for garnish
- Zest and juice of 1 lemon
- 1 large egg, lightly beaten
- 1 tablespoon everything bagel seasoning (plus extra for garnish)
- 5 oz cold-smoked salmon
- 1 tablespoon red onion, thinly sliced
- 1 tablespoon brine-packed capers, drained
- Freshly cracked black pepper, to taste

Directions

- 1. Preheat oven to 375°F and line a baking sheet with parchment paper.**
- 2. Unroll puff pastry onto the baking sheet. Score a 1.5 to 2-inch border around the edge.**
- 3. In a bowl, combine sour cream, creamed cheese, horseradish, dill, lemon zest, and lemon juice.**
- 4. Spread mixture inside the pastry border. Fold the edges over and pinch corners.**
- 5. Brush the pastry border with beaten egg and sprinkle with bagel seasoning.**

6. Bake for 40-45 minutes until golden brown. Let cool for 10 minutes on a wire rack.

7. Top with smoked salmon, red onion, capers, more seasoning, black pepper, and fresh dill.