

Crostini Con Salmone Affumicato

To make the salmon mixture ahead, add the lemon juice and zest just before serving. Keep covered and chilled in the refrigerator until service. Good with a glass of Pinot Grigio.

- 8 ounces smoked salmon, finely chopped
- 1/4 cup finely chopped red onion
- 3 sprigs Italian parsley, finely chopped
- 1 tablespoon capers, drained and finely chopped
- Grated zest (colored outer peel) of 1/2 lemon *
- Fresh lemon juice, about 1/2 small lemon
- 2 tablespoons extra virgin olive oil
- 24 slices (1/4-inch thick) baguette or 12 slices Italian bread (cut large slices in half)
- Butter, softened
- Freshly ground black pepper

Preheat oven to 350°F. In a medium bowl, combine the salmon, onion, parsley, capers, zest, and juice; toss. Stir in the oil; mix well. Set aside. Arrange the bread slices in a single layer on large baking sheet pans. Bake until almost crisp, 10 to 12 minutes. Immediately spread the butter over one side of each crostini. The crostini may be baked and buttered several hours ahead. Top the crostini with the salmon mixture; sprinkle lightly with the pepper.

Makes 24 crostini

*A Microplane brand grater is ideal for grating the zest.

Suzanne Carreiro • suzanne@foodandwinepros.com
www.foodandwinepros.com

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