

Smoked Salmon Lollipops

Ingredients:

- 10 oz smoked salmon
- 8 oz cream cheese
- 2 tbsp scallions thinly cut on a bias
- 1 tsp capers
- 2 tsp lemon juice

Directions:

1. Combine 6 oz smoked salmon, cream cheese, scallions, lemon juice, and capers; mix in a stand mixer with a paddle attachment until ingredients are combined.
2. Remove mixture from the refrigerator and roll into 10 balls.
3. Place these on a sheet pan lined with parchment paper and back into the refrigerator to firm, about four hours.
4. Cut the remaining 4 ounces of smoked salmon into 10-1/4 inch julienne strips and reserve.
5. Put a strip of smoked salmon around each of the cream cheese smoked salmon balls.

Bagel Dust

Ingredients:

- One plain bagel
- Salt and pepper to taste

Method:

1. Slice the bagel into thin, paper like pieces.
2. Place the slices on a sheet pan lined with parchment paper and bake at 325° until dried, about 12 minutes.
3. Remove from oven and let cool.
4. Once bagel slices are cool, pulse them in a food processor until they are in small pebble like chunks.
5. Put the chunks in a bowl and season with salt and pepper.

Assembly:

(need 10 six – inch sticks for assembly)

1. Push lollipop sticks into smoked salmon balls. Roll in bagel crumbs, using enough pressure to make the bagel "dust" stick to the salmon balls

From the kitchen of Chef Leo Pantel

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