

Smoked Salmon Tartlets

Ingredients

1 Block of Ready to Roll Short Crust Pastry
½ A Red Pepper (Chopped)
3 Mushrooms (Chopped)
3oz Smoked Salmon Trimmings
2tsp Sweet Chilli Sauce
1 Small Onion (Chopped)
4tbsp Mayonaise

Method

1. Preheat the oven to 180°C/fan 160°C/Gas mark 5.
2. Unwrap the pastry and place it on the Cutting Board. Cut ¼ from the block using the Forged Utility Knife. Set it to one side as it is not needed.
3. Score the pastry block into 24 even squares using the Forged Utility Knife.
4. Cut along the scored marks into 24 cubes.
5. Roll each square into a ball and place one in each section of the Deluxe Mini Muffin Pan.
6. Dip the Mini Tart Shaper into the flour and press it onto the balls of pastry, and twist to form mini tartlet shells.
7. Mix all the other ingredients together in the Small Batter Bowl using the Mix 'N Scraper.
8. Using the Small Scoop fill the tart shells with salmon mixture (about ¾ full).
9. Bake for 20-25 minutes.
10. Once finished, remove from the Mini Muffin Pan before they cool.

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