

• INGEBRETSEN'S FAMILY RECIPES •

supremely simple
SMOKED SALMON TART

THIS QUICK AND EASY TART SERVES SIX AS AN APPETIZER AND FOUR AS A LIGHT MAIN COURSE. CONSIDER COMBINING PLAIN AND PEPPERED SMOKED SALMON FOR THIS RECIPE.

ONE SHEET FROZEN PUFF PASTRY, THAWED
¼ C. OR MORE, FULL-FAT OR REDUCED FAT SOUR CREAM
½ C. OR MORE SMOKED SALMON, CUT OR TORN IN SMALL PIECES.
2 TBSP. RED ONION, FINELY DICED
DILL, TO TASTE, CUT FINELY

HEAT OVEN TO 350 DEGREES.

SPRINKLE THE COUNTER AND ROLLING PIN WITH A LITTLE FLOUR. ROLL OUT THE PUFF PASTRY UNTIL THE FOLDS ARE SMOOTHED OUT. PLACE ON AN UNGREASED COOKIE SHEET.
CRIMP THE EDGES OF THE PASTRY SLIGHTLY.
SPREAD THE SOUR CREAM EVENLY OVER THE PASTRY, ADDING MORE IF NEEDED TO COVER THE SURFACE COMPLETELY.
PUT SMOKED SALMON AND ONION EVENLY OVER THE SOUR CREAM AND SPRINKLE DILL OVER ALL.
BAKE FOR ABOUT 20-25 MINUTES OR UNTIL THE PASTRY HAS RISEN AND IS GOLDEN BROWN. DO NOT OVER-BAKE.
TAKE A PAIR OF SCISSORS AND FINELY CUT SOME FRESH DILL TO ADD COLOR TO THE TART. (OPTIONAL)

Vær så god!

• FROM ANNE GILLESPIE-LEWIS •