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Yorkshire Pudding Appetizer Bites with Smoked Salmon Maple Pickled Onions and Crème Fraiche

Ingredients for Yorkshire:

1- 3 eggs

2- 1 cup of milk

3- 1 cup of flour

4- 2 table spoon for greasing muffin tin 5- 1/4 cup fresh parmigiano reggiano grated 6- 100 gr dry porcini soaked in warm water 7- 1 clove minced garlic

8- extra virgin olive oil

9- Salt and pepper to taste.

- Preheat the oven at 400 degrees cut the butter in small cubes and place it in the muffin tin.
- In a skillet add olive oil with minced garlic chopped the hydrate porcini and sauté them with garlic and olive oil until soften, season with salt and pepper and set aside to cool.
- In a separate bowl combine eggs and flour whisk in the milk making sure you avoid any lumps.
- Combine to the mix the cool down porcini mushroom and grated Parmigiano, set aside to rest for 20 minutes.
- Place the buttered muffin tin in the oven to heat up

avoiding to burn the butter, place the porcini parmigiano batter mix into each muffin mold filling up to three quarter and bake for 20 minutes until golden brown.

Ingredients for Pickled Maple Onions: and Horseradish Crème Fraiche.

1 large red onion finely sliced 1 cup of red wine vinegar
1 table spoon on brown sugar

1 table spoon of maple syrup 3 table spoon of water
1 fresh bay leaf.

Salt and pepper to taste.
1 cup of sour cream

juice of 1 lemon

1 tea spoon fresh grated horseradish 1 tea spoon of finely chopped chives. 6 sliced of smoked salmon.

- Combine the finely sliced onions with all the ingredients and bring to a boil.
- When is to a boil simmer for about 20 minutes until obtaining a jam consistency, cool down and wait for assembly.
- Place your warm mini Yorkshire on a platter, top them with pickled onions put a thin slice of smoked salmon.
- Combine the sour cream, horseradish, lemon juice and chives mixed gently and adjust seasoning.
- Top the horseradish crème fraiche on each mini Yorkshire and enjoy.
- Buon appetite