

Acme Smoked Salmon & Potato Tart

by Chef Davis Denick



Chefs Corner



Photo by: Tina Toal

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Questions or Comments?

Chef Davis will be happy to assist.

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Smoked salmon is the type of food that is often served as is, sliced smoked fish on a plate. This type of dish is always popular, especially when using Acme's Blue Hill Bay Smoked Salmon. However, using it in another preparation gives it depth, stretches an expensive product, and makes your customers smile with a fish product they're not afraid to order. This preparation is nice for an appetizer or brunch, served with a frisse salad, sherry vinaigrette, and some extra sliced salmon on top.

Start by making your pie crust. I usually make an all butter pie crust that comes together quickly and works best if you don't over-work or over-think it. Start with a 1 1/2: 1 ratio of AP Flour to cold cubed butter in a food processor. Add in a pinch of salt & black pepper and pulse the processor a few times to cut in the butter. Add in a few drops of water and pulse twice more before turning out the dough for rolling. This is where you want to move quickly. Roll out your dough as little as possible to get it to the correct size and shape. The dough should not be over processed and still have lots of butter chunks visible. The lumps of butter will cook out and create a nice flaky pie crust. Par bake, weighted at 325F for about 15 minutes. Let cool.

For the filling, we need Blue Hill Bay Smoked Salmon, sliced potatoes, brie cheese, fresh thyme and our egg mixture. For the egg mix, use about 4-6 large eggs mixed with about a half cup of milk or cream to make a simple custard base. Chop fresh thyme fine and add it to the egg mix. Do not season with salt and pepper as it will

change the properties of the eggs. I like to slice about 3 large peeled potatoes on a mandolin right into the egg mix. This keeps the potatoes from turning color and the extra starch from the potatoes helps to stabilize the custard. Make a layer of the potatoes shingled out on the bottom of the pan, then a layer of salmon, then of brie. Because the cheese will melt and run, it does not need to cover a full layer, only as much as you see fit. Continue with the layers until your tart tin is full. Pour the remaining custard base into the tart and fill in all the gaps. Shake your tart a little so the liquid settles and top off with a touch extra if needed. Cook your tart at 325F until the top is golden and potatoes are tender, about 45 minutes. Sautéed leeks or caramelized onions are another option for topping or layering in the tart and both go very well with the Blue Hill Bay Smoked Salmon. Once the tart is cooked through and the custard has thickened, let cool to room temperature or chill to slice.

Slices of the tart can be reheated in a 400F oven for 5-7 minutes at pick up. Topped with some additional Blue Hill Bay Smoked Salmon, this preparation can stand alone or as a garnish for another protein. Slicing the tart thin and laying out the sections back and forth on a long platter makes a great buffet brunch presentation or you can serve it for a plated brunch getting 12 to 24 orders out of a 10-12" tart pan. Get creative with your smoked salmon and earn a few extra bucks with it as a little of this protein goes a long way when it's cooked.