



Goat Cheese and Black Pepper Biscuits with Smoked Salmon and Dill

READY IN



45 min.

SERVINGS



16

CALORIES



162 kcal

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 0.3 cup butter chilled cut into 1/2-inch cubes ()
- ☐ 16 servings butter european-style room temperature (such as Plugrá)
- ☐ 0.8 cup buttermilk
- ☐ 1 large bunch dill sprigs fresh
- ☐ 5 ounce log goat cheese fresh crumbled soft

- ☐ 0.5 teaspoon salt
- ☐ 6 ounces salmon smoked thinly sliced
- ☐ 1 teaspoon sugar

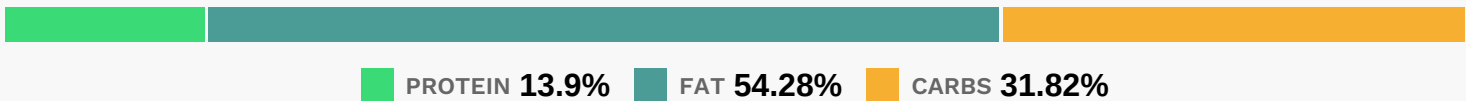
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 400°F. Line 2 heavy large baking sheets with parchment paper.
- ☐ Whisk first 6 ingredients in large bowl. Using fingertips, rub butter into dry ingredients until coarse meal forms.
- ☐ Add cheese and buttermilk; stir with fork just until dough comes together (bits of cheese will be visible in dough).
- ☐ Pat dough out on lightly floured surface into 3/4-inch-thick round. Using floured 2-inch-diameter cutter, cut out biscuits. Gather scraps and pat dough out; cut out additional biscuits. Arrange on prepared baking sheets and bake 6 minutes. Turn sheets; bake until golden brown, about 8 minutes longer. Cool biscuits on rack. (Biscuits can be made 6 hours ahead.
- ☐ Let stand at room temperature.)
- ☐ Split biscuits in half horizontally.
- ☐ Spread bottom halves with thin layer of butter. Divide salmon among biscuits. Top each with dill sprig and biscuit top.

Nutrition Facts



Properties

Glycemic Index:25.94, Glycemic Load:9.11, Inflammation Score:-3, Nutrition Score:5.3134782416341%

Flavonoids

Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 162.37kcal (8.12%), Fat: 9.79g (15.06%), Saturated Fat: 6.02g (37.64%), Carbohydrates: 12.91g (4.3%), Net Carbohydrates: 12.47g (4.53%), Sugar: 0.93g (1.03%), Cholesterol: 26.13mg (8.71%), Sodium: 342.96mg (14.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.64g (11.28%), Selenium: 9.5µg (13.57%), Vitamin D: 2µg (13.33%), Vitamin B1: 0.14mg (9.14%), Vitamin B2: 0.14mg (8.48%), Phosphorus: 79.7mg (7.97%), Folate: 30.79µg (7.7%), Vitamin B3: 1.48mg (7.39%), Vitamin B12: 0.43µg (7.16%), Vitamin A: 338.08IU (6.76%), Manganese: 0.13mg (6.33%), Calcium: 60.74mg (6.07%), Iron: 1.05mg (5.86%), Copper: 0.12mg (5.78%), Vitamin B6: 0.06mg (3.16%), Vitamin B5: 0.27mg (2.74%), Vitamin E: 0.38mg (2.5%), Magnesium: 8.34mg (2.09%), Zinc: 0.28mg (1.84%), Fiber: 0.44g (1.76%), Potassium: 56.28mg (1.61%)