



## Smoked Salmon with Caviar on Cucumber

 Gluten Free  Dairy Free

READY IN



25 min.

SERVINGS



70

CALORIES



10 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.1 teaspoon pepper black freshly ground
- 1.5 teaspoons capers coarsely chopped
- 2 ounce carrot
- 0.5 teaspoon kosher salt
- 1 tablespoon juice of lemon freshly squeezed
- 1 teaspoon lemon zest finely grated (from 1 medium lemon)
- 7.5 ounces lillet blanc
- 1 tablespoon onion red finely grated

8 ounces salmon smoked coarsely chopped

## Equipment

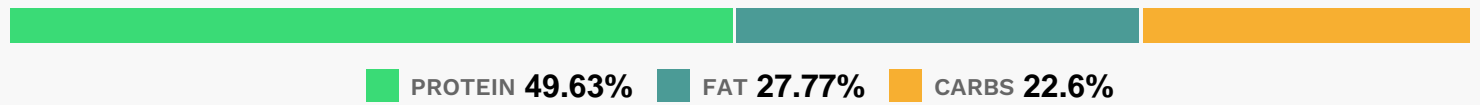
food processor

bowl

## Directions

Place the smoked salmon, fromage blanc, onion, lemon zest and juice, capers, salt, and measured pepper in a food processor fitted with the blade attachment. Process, stopping to scrape down the sides of the bowl as necessary, until smooth, about 20 seconds. At this point, the salmon mixture can be transferred to a piping bag fitted with a 1/2-inch star tip and refrigerated for up to 4 hours. When ready to serve, arrange the cucumber slices on a serving platter. Pipe about 2 teaspoons of the salmon mixture onto each slice. Top with the desired amount of caviar or salmon roe (you may have some left over) and serve immediately.

## Nutrition Facts



## Properties

Glycemic Index:0.84, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.6582608618976%

## Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

## Nutrients (% of daily need)

Calories: 9.92kcal (0.5%), Fat: 0.19g (0.3%), Saturated Fat: 0.04g (0.26%), Carbohydrates: 0.35g (0.12%), Net Carbohydrates: 0.35g (0.13%), Sugar: 0.27g (0.3%), Cholesterol: 3.77mg (1.26%), Sodium: 43.95mg (1.91%), Alcohol: 0.52g (100%), Alcohol %: 8.65% (100%), Protein: 0.78g (1.55%), Vitamin D: 0.65µg (4.35%), Vitamin B12: 0.17µg (2.84%), Selenium: 1.38µg (1.97%)