



Featured Recipe

From: Feature Story
Charlie Palmer

Smoked Salmon and Caviar Panini

Category: Appetizer

Makes: 16 Pieces

Ingredients:

8	brioche slices
2 TBSP	butter
2 TBSP	chive, chopped
1 oz	oscetra or sevruga caviar
1 Cup	crème fraiche, whipped
4	smoked salmon slices
16	dill sprigs



Preparation:

- Butter one side of each of the pieces of brioche; these will be the outsides of the sandwiches.
- Gently fold the caviar and chives into the crème fraiche.
- Lay all of the slices of brioche buttered side down on a clean work surface. Place the slices of smoked salmon on 4 of the slices and spread the crème fraiche over the others. Place each slice with cream fraiche atop the other slices with the salmon to form sandwiches, the buttered sides of the bread on the outside.
- Toast the sandwiches golden brown in a large sauté pan over a medium fire. Cut into wedges and serve topped with dill sprigs.