



Salmon Brunch Board with Hot Cross Bun Melba Toast

Served with Graham Beck Bliss Nectar Rosé NV

Serves 4



GRAHAM BECK
MÉTHODE CAP CLASSIQUE



Celebrate what matters

Ingredients

3 fruitless hot cross buns, thinly sliced

200g poached salmon fillet

80g smoked salmon (or salmon trout fillets)

6-8 quail eggs, boiled (substitute with chicken eggs, if preferred)

150g plain cream cheese

Mini cucumbers, washed & sliced

Fresh, whole figs

Sugar snap peas

Fresh dill, to garnish

Method

1. Preheat the oven to 100°C & line a baking tray with baking paper.
2. Place the sliced, fruitless hot cross buns onto the baking tray and bake for 10-15 minutes, or until crisp & toasted.
3. Place the poached salmon, smoked salmon, boiled eggs, cucumber, figs and sugar snap peas onto a serving board or platter. Drizzle the salmon with olive oil and scatter with fresh dill.
4. Add the hot cross bun Melba toast to the platter just before serving.
5. Serve with a chilled bottle of Graham Beck Bliss Nectar Rosé NV.