

Smoked Salmon Crisps

Active Time	Total Time	Yield
N/A	45 MIN	Serves : makes 3 dozen crisps

By THOMAS KELLER July 2008

Chef Way Thomas Keller's salmon cornets (tuiles shaped into tiny cones and topped with crème fraîche and fresh salmon) are a famous kickoff to his luxe and whimsical meals. The original recipe appears in *The French Laundry Cookbook* (Artisan). **Easy Way** Shaping the tuiles into cones is tricky and involves working very quickly with a cornet mold. Instead, leave the tuiles flat, like crackers. Top them with store-bought smoked salmon and crème fraîche. **More Salmon Recipes**

Ingredients

4 1/2 tablespoons all-purpose flour

2 teaspoons sugar

1/2 teaspoon kosher salt

1 chilled large egg white

4 tablespoons unsalted butter, at room temperature

1 tablespoon black sesame seeds

4 ounces sliced smoked salmon, finely chopped

1 1/2 teaspoons very finely chopped shallot

1 1/2 teaspoons very finely chopped chives, plus a few snipped, for garnish

1/4 teaspoon finely grated lemon zest

How to Make It

Step 1 Preheat the oven to 375°. Line 2 baking sheets with parchment paper. In a medium bowl, whisk the flour with the sugar and salt. Add the egg white and whisk until smooth. Whisk in the butter until smooth and creamy.

Step 2 Spoon teaspoons of the batter 3 inches apart on the prepared baking sheets and spread to 2 1/2-inch rounds. Sprinkle with the sesame seeds and bake in the upper and middle third of the oven for about 8 minutes, shifting the pans from top to bottom and front to back, until the tuiles are golden. Let cool.

Step 3 In a medium bowl, combine the salmon with the shallot, chopped chives, lemon zest and a pinch of white pepper. Spoon the salmon onto the tuiles and top with a dollop of crème fraîche and a couple of snipped chives. Serve right away.

Freshly ground white pepper

1/2 cup crème fraîche



Make Ahead

The tuiles can be stored in an airtight container at room temperature for up to 2 days.
