

The Chablis Grand Cru Moutonne Monopole, Domaine Long-Depaquit Served on the salmon tart glazed with aspic

This dish is often prepared by the family cook and served as a starter. Her recipe was inspired by that of a famous but now retired pastry chef in Beaune, M. Bouché.

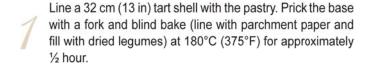




Garnish: dill and lemon slices (rounds cut in half)

8 servings

Preparation time: 20 minutes Blind baking time: 30 minutes



- Prepare the aspic and let cool.
- Spread the bottom of the tart shell with the softened butter and crème fraîche.
- Top with the slices of salmon.
- When the aspic just begins to solidify, gently pour it into the tart shell, taking care to distribute it evenly and form a thin layer.
- Refrigerate for approximately 2 hours.

Garnish with lemon and sprigs of dill.



Serve between 10 and 12°C (50°F - 53°F).