

## Smoked salmon, sour cream, pak choi, zest of lime, coriander — Mini Buns - Garlic & Herb (B11.25)

### Ingredients list (for 32 Buns)

- 12 slices of smoked salmon
- 3 limes
- 250 ml cream
- 2 teaspoons traditional wholegrain mustard
- 1 tablespoon white balsamic vinegar
- 2 pak choi
- 1,5 tablespoon sugar
- A few leaves of coriander
- 10 g butter
- Salt and pepper
- 32 Mini Buns — Garlic & Herb



### Preparation

Trim the pak choi, leaving the external leaves intact and cutting the inside into small pieces, as you would when dicing vegetables into small cubes.

Boil the external leaves in a large amount of salted water for 40 seconds and then cool them down straight away under cold water. Brown the diced leaves in butter and season them. Halfway through cooking add the balsamic vinegar and sugar. Once the mixture is cooked, let it cool down in the fridge.

Mix the cream with the mustard, lime juice (from which you will have previously removed the zest), and salt and pepper.

Take the blanched leaves of pak choi and garnish the middle of the cooked diced leaves. Close up the ensemble and roll it up into a sausage shape. Cut up the sausage shape into thin slices.

### Serving

Cut the buns in half and spread the cream mixture, the slices of smoked salmon and the thin slices of the sausage on them. Garnish your buns with a few leaves of coriander.