



Miele

Seeded crackers with cured salmon and goats' cheese

By Miele

30 minutes, plus curing time

Preparation Time

1 hour

Cooking Time

6 (makes 18 crackers)

Serves

INGREDIENTS

Vodka cured salmon

125 g (½ cup) coarse cooking salt
85 g (½ cup) caster sugar
2 tsp caraway seeds
2 tsp native pepper, such as
Horopito in New Zealand or pepperberry
in Australia
2 tsp coriander seeds
2 tbsp vodka
250 g king salmon fillet, deboned and
skinned

Seeded crackers

30 g (¼ cup) glutinous rice flour
25 g (2 tbsp) sunflower seeds
25 g (2 tbsp) pumpkin seeds
30 g (2 tbsp) linseed
25 g (2 tbsp) sesame seeds
2 tsp psyllium husk
½ tsp salt flakes, or more to taste
125 ml (½ cup) boiling water
1 tbsp coconut oil, melted

Whipped goats' cheese

50 g (¼ cup) soft goats' cheese (chèvre)
1 ½ tbsp cream cheese, softened
2 tsp lemon juice
Pinch black pepper
2 tsp finely chopped dill

To serve

2 tbsp small capers, drained
1 homemade or store-bought pickled
onion, thinly sliced
1 small cucumber, thinly sliced
Dill sprigs
Edible flowers and nasturtium leaves,
optional

Miele accessories

Perforated baking tray

METHOD

Vodka cured salmon

1. Combine the salt, sugar, spices and vodka in a bowl. Add the salmon and mix to cover. Cover and place into the fridge for 12 hours to cure.
2. Remove the salmon from the curing mix and rinse off in iced water. Pat dry and refrigerate until required.

Seeded cracker

1. Mix all the dry ingredients in a bowl. Add the boiling water and the melted coconut oil and mix well. Allow to stand for 10 minutes, or until the mixture thickens.
2. Place the mixture on a sheet of baking paper or silicon sheet and place another sheet of baking paper or silicon sheet on top. Gently roll out the dough until 3 mm thick.
3. Remove the top sheet of baking paper and transfer the dough onto a perforated baking tray.
4. Place the tray into the oven on shelf level 2. Select Fan Plus at 150°C with Crisp Function activated and cook for 45 minutes, or until crisp.

Whipped goats' cheese

1. Place the goats' cheese, cream cheese, lemon juice and pepper in a bowl and blend until smooth.
2. Fold through the dill.

To serve

1. Remove the salmon from the fridge and thinly slice.
2. Break the crackers into biscuit size pieces, top with whipped goats' cheese, salmon, capers, pickled onion rounds, cucumber, dill sprigs and edible flowers, if using.

Hints and Tips

- Use sustainably farmed king salmon. Other fatty fish such as trout or kingfish work well with this recipe. Simply ask your local fishmonger for advice.
- When rolling out the cracker dough, use two 3 mm aluminium bars to help you achieve the right thickness.