



R e c i p e

# RYE BREAD BITES WITH SMOKED SALMON, MISO CREME FRAICHE AND SOY SAUCE MERINGUES

# RYE BREAD BITES

with Smoked Salmon, Miso Crème Fraîche  
and Soy Sauce Meringues

Recipe: **HOLLY COWGILL**

## INGREDIENTS

- 1 loaf of your favourite bread
- 100 g smoked salmon
- 150 g crème fraîche
- 2 tsp miso paste
- 1,5 egg whites
- 85 g caster sugar
- 2 tsp soy sauce
- sea salt flakes for sprinkling



### SERVING

serves 4 as a  
starter, or a  
small crowd as  
canapes



### CATEGORY

Starter



### ISSUE

sisterMAG55

### STEP 1

To make the soy meringues, use an electric whisk to beat the egg whites with the sugar until stiff peaks form, about 6-8 minutes. At the final few moments of beating slowly, add in the soy sauce and continue beating until it is well mixed in and the stiff peaks still stand.

### STEP 2

Put the mix into a piping bag fitted with a star shaped nozzle and pipe mini meringue stars (roughly the size of a thumbnail) onto a lined baking tray. Sprinkle some sea salt flakes over them and then bake at 100°C fan/ 120°C for 1 hour 15 minutes, they should be crisp on the outside. Turn the oven off and let the meringues cool inside the oven for at least 15 minutes before removing them from the oven to cool completely.

### STEP 3

When you are ready to serve, mix the miso paste into the crème fraîche.

### STEP 4

Toast the rye bread, then slice and cut into bite size pieces. Spread the crème fraîche over the rye toasts, top with smoked salmon and garnish with the soy meringues, black pepper and herbs.