



## **SMOKED SALMON OSCAR WITH IRANIAN OSETRA CAVIAR ON BRIOCHE**

*(Recipe courtesy Wolfgang Puck, 2004)*

*1 pound smoked salmon  
1 cup dill cream  
2 ounces Iranian Osetra caviar*

Cut the brioche into Oscar® shape and toast until golden.

Spoon small amount of dill cream on the brioche.

Layer smoked salmon on top and garnish with caviar.

### *Dill Cream:*

*1 cup sour cream  
1 tablespoon lemon juice  
2 tablespoons shallots, chopped  
1 tablespoon fresh dill, chopped  
Pinch white ground pepper  
Pinch salt*

Whisk ingredients together thoroughly.

Yield: Serves 8