

## Smoked salmon on endive

### Smoked Salmon Sauce

Divide these tasks amongst yourselves so that you're all working on something at the same time.

- 1) In a bowl mix together:
  - a) 2 cups sour cream
  - b) ½ cup mayonnaise (from the jar on your desk) + 3 T horseradish sauce, I already mixed this into the mayonnaise
  - c) Juice and zest from one lemon. Get Scott or Chuck to show you how to zest a lemon.
  - d) There's a cucumber on your desk, peel it, slice it along its length, remove the seeds and chop it finely. Get Scott to help show you how big to chop the cucumber. When it's chopped, put it into the bowl
  - e) Chop the tarragon on your disk VERY finely and add this to the bowl
  - f) Stir it up really well
- 2) Break the salmon into small sized chunks
- 3) Add the salmon to the bowl with the sour cream mixture and stir well but stir gently.
- 4) Carefully break off individual leaves from the endive on your desk
- 5) Put out 16 endive leaves and into each endive leaf put a spoonful of the salmon. Take care to make them equal.
- 6) Sprinkle a very small bit of the whitefish caviar onto each piece of endive+salmon
- 7) Put the salmon on endive onto the plate with the shrimp and guacamole canape. Then, pass the plates to the other tables