



Vermont Goat Cheese and Smoked Salmon Cakes with creamy lemon-dill sauce

Cakes:

- 4 oz Vermont fresh goat cheese
- 4 oz Smoked salmon
- 2 oz Cream cheese
- 2 T Fresh lemon juice
- 2 T White wine
- Salt and pepper to taste
- Seasoned bread crumbs with herbs
- 2 oz clarified butter



Cream sauce:

- 8oz Heavy cream
- 2 T Fresh lemon juice
- ¼ Cup Chopped fresh dill
- Salt and pepper to taste

Combine cheeses in food processor. Blend until smooth. Add salmon and blend again until smooth. With processor on, add lemon juice and wine. Remove mixture from work bowl and place in small, nonreactive mixing bowl. Season to taste. Cover bowl with film and refrigerate for about an hour to firm mixture.

When mixture is firm, form about 8 cakes and coat with bread crumb mixture (I make my own by processing stale bread, fresh thyme, fresh oregano, fresh dill, and salt & pepper). Then, heat clarified butter, on medium, in a heavy sauté pan. Lightly brown each side until cakes are warm in the center.

Cream sauce:

In a heavy saucepan, add cream, lemon juice, and half of the dill. Reduce cream until thickened over medium heat (sauce consistency). Add remaining dill and season with salt and pepper.

Assembly:

Divide hot dill sauce between four warm appetizer plates. Float two cakes per plate in sauce. Garnish with julienne of smoked salmon and dill sprig.

Serves 4