

Smoked Salmon in Wonton Cups



This is a very simple recipe for a great appetizer. Once you have the wonton cups ready, which can be baked days ahead and stored in an airtight container, the filling is almost infinite...sweet or savory, whatever is your preference. It is great filled with party cream and topped with fresh fruit or any creamy salad, like potato salad, chicken salad, hummus, you name it...

This time I made them with cream cheese filling, topped with smoked salmon and decorated with capers. The trick here is to avoid the wonton cups from getting soggy, so I placed a layer of iceberg lettuce and then placed the other "wet" layers. This way there is none or very little contact of the "sauce" with the wonton skin.

Anyway, I hope you try this recipe, it is pretty and tastes

great. Again, it is perfect to serve as an appetizer at home or when going to a potluck party.

Ingredients:

Wonton Cups

1 package of wonton wrappers (can be found in the refrigerator section, most of the Asian grocery)

Olive oil

Few iceberg lettuce leaves, cut into small piece to cover the wonton cups.

Smoked Salmon Filling

8 oz cream cheese

2 tablespoon horseradish sauce

Salt and pepper to taste

2 teaspoon dry dill

12 oz smoked salmon

Capers, drained



Method:

Wonton Cup

Preheat oven to 350 F.

Cut the wonton wrappers, into a circle, by removing mainly the four corners. I stack a few wonton wrappers together and cut all together with the scissor.

On a plate separate the wonton wrappers and brush lightly with the olive oil. Place another wonton wrapper on top of the brushed one and brush the top, place another wrapper on top of the brushed one and so on, until you have a stack. Separate the wonton wrapper and gently press over into the mini muffin tin.

Bake until the wonton wrappers are slightly golden brown, for approximately 7 minutes. Keep your eyes on the oven as it may burn easily. Remove from the oven and let cool on a wire rack.

Use immediately or store in an airtight container for a couple of days.



Smoked Salmon Filling

Cut the smoked salmon into small strips and roll them, like a little rose. Set them aside.

In a medium bowl, mix the cream cheese with the horseradish, dill, salt and pepper until creamy. If using a piping bag, place the cream cheese mix into a piping bag.

Assemble the Smoked Salmon Cups

Gently place a small piece of the iceberg lettuce inside the wonton cup.

Pipe the cream cheese mix into the cup, on top of the lettuce. If not using a piping bag, use two teaspoons to place the cream cheese mix.

Place a rolled piece of smoked salmon on top of the cream cheese mix, and add a couple of capers on it. Ready to serve.







Did you know that wonton wrappers are used to make a type of dumpling called wonton, often found in Chinese cuisine?

Wontons wrappers are made of flour, egg, water and salt and compressed into a very thin square. In Chinese cuisine wonton dumpling are filled with ground pork, shrimp and seasoned with all kind of spices.

Thank you for stopping by Simple Recipes and have a great week!