



## Wild Rice & Smoked Salmon Filo Tartlets

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**Yield:** 48 tartlets

<u>Ingredient</u>	<u>Amount</u>
Sour cream	½ c.
Cream cheese	½ c.
Fresh chive, sliced small	¼ c.
Fresh dill, chopped	2 T.
Juice from lemon	1
Kosher salt	To taste
Mini filo shells	48
Indian Harvest Grade A Wild Rice, cooked (about 1 cup, or 8 oz., dry)	3 c.
Red onion, small dice	½ c.
Capers	½ c.
Gravlax (thin-sliced, cold-smoked salmon)	12 oz.
Whole fresh dill, for garnish	As needed

### **Method:**

1. In a medium bowl, mix sour cream, cream cheese, chive, dill and lemon juice until well blended. Season with salt to taste. Reserve.
2. In a separate bowl, combine cooked wild rice, red onion and capers. Mix well. Reserve.
3. Fill each filo tartlet shell with 1 T. wild rice, caper and onion mixture. Top wild rice with 1 t. cream-cheese mixture, ¼ ounce gravlax and a small piece of fresh dill for garnish.

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*Premium selections for signature menus.*