

## Verrine with granny apples, smoked salmon, cream and chives



Preparation time: 20 min

### APPLES PREPARATION:

Wash and core the apple. Detail it in very thin slices.  
Slice smoked salmon into thin strips.

### CREAM PREPARATION:

Chop the chives. Squeeze the juice of 1/2 lemon.  
In a bowl, mix cream, chives, lemon juice and a teaspoon of vodka.

### PRESENTATION :

Within four verrines, layer slices of smoked salmon, cream and apple.

You can enjoy!

Very cool recipe, ideal for entry during summer lunches!

### Serves 4 :

- 1 Granny apple
- 2 smoked salmon fillet
- 8 chives sprig
- Double cream
- 1/2 citrus
- 1 teaspoon of vodka