

## Crispy Wonton Tarts with Smoked Salmon & Yoghurt 三文鱼配酸奶夹脆饼



Prep time 20 minutes

Cook time 10 minutes

Makes 16 small wontons

### Ingredients:

6 wonton skins, olive oil, 200g smoked salmon, 250g Pauls Natural Yoghurt, 2 tbsp cucumber, 1 small red onion, 1 tsp cream, 2 tbsp fresh basil, salt and pepper.

### Preparation:

1. Preheat oven to 180°C. Coat mini muffin pan with cooking spray.
2. Press wonton skins into muffin tins. Place in oven for approx 10 minutes until lightly browned. Remove to a wire rack and cool.
3. Mix all other ingredients together and season to taste. Place a spoonful of filling in each wonton and serve immediately.

**配料:** 6个馄饨皮, 橄榄油, 200g 烟熏三文鱼, 250g 保利原味酸奶, 2勺黄瓜块, 1小勺细洋葱, 1勺奶油, 2勺紫苏碎, 盐, 胡椒粉。

### 制作方法:

1. 将烤箱加热到 180°C, 然后在烤盘上倒橄榄油。
2. 将馄饨皮按压在烤盘上, 再放入烤箱大约 10 分钟直到变成潜棕色即可取出放置一旁冷却。
3. 将所有的配料和调味的混合并搅拌, 然后将其裹入馄饨皮中并立即用掌心捏裹起来, 即可。

